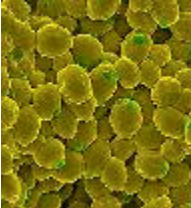


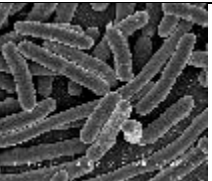



Common Wine Faults and Their Causes

Fault	Substance	Smells?	Common Causes	Micro-organism	Most Likely Wines and Comments
Sulfides (H₂S)	Hydrogen sulfide	Boiled Eggs	Lack of amino acids (nitrogen) in fermenting juice or must. Can be avoided by the addition of Diammonium Phosphate during fermentation.	 <i>Saccharomyces sp.</i> (Yeast)	All, particularly reds. At very low concentrations may add to complexity, but rarely beneficial.
	Mercaptans	Onion, Garlic Burnt Rubber			
	Dimethylsulfide (DMS)	Tinned Corn Cooked Veg			
Brettanomyces	4-ethyl phenol	Band-aid	Low SO ₂ . Elevated storage temperatures. Infection during barrel storage.	 <i>Brettanomyces sp.</i> (Yeast)	Only reds, particularly those stored in second used barrels. Also more common in deeply colored red wines. Can add to wine complexity if subtle.
	4-vinyl phenol	Spicy			
Mousy Taint	Acetyltetrahydro-pyridines	Mouse urine Corn chips Jasmine Rice	Low SO ₂ High pH wines	 <i>Lactobacillus brevis</i>	Red and particularly fortified wines as these tend to be higher in pH and are stored in barrels for extended periods. Difficult to smell but builds in mouth after spitting. Sometimes accompanied by a strong metallic bitterness.
Volatile Acidity (VA)	Acetic Acid	Vinegar	Ullaged barrels or tanks. Damaged fruit. Low SO ₂ .	 <i>Acetobacter sp.</i>	All, never beneficial. Gives the palate a hard and hot mouthfeel.
	Ethyl Acetate	Nail Polish remover or solvent	Poor winery hygiene		All. In reds considered acceptable at low levels. An accepted part of botrytised wine styles

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Oxidation	Acetaldehyde	Sherry Brown apple Papery flavor	Low SO ₂ during winemaking. Low SO ₂ and high dissolved oxygen at bottling.	None	All, particularly light bodied whites. In whites mostly accompanied by a brown hue.
Sulfur Dioxide	SO ₂	Struck Match	Excessive addition particularly at bottling	Can also be produced by <i>Saccharomyces</i> yeast during fermentation	Whites, particularly light bodied. Rarely seen in reds as the SO ₂ is mostly bound to red pigments.
Cork Taint	2,4,6 Triglycerides- chloroanisole	Musty	Sealing with cork. Storage in musty barrels.	Molds esp. <i>Aspergillus sp.</i> 	Can affect any wine sealed with a cork. Easier to perceive in whites and sparkling wines.
	Geosmin Octenol Methylisoborneol	Earthy Mushroom Compost			Rarely encountered. All styles, but may seem a 'natural' aroma in reds.