

Accepted Manuscript

Comparison of consecutive harvests versus blending treatments to produce lower alcohol wines from Cabernet Sauvignon grapes: Impact on wine volatile composition and sensory properties

Olaf J. Schelezki, Katja Suklje, Paul K. Boss, David W. Jeffery

PII: S0308-8146(18)30560-0

DOI: <https://doi.org/10.1016/j.foodchem.2018.03.118>

Reference: FOCH 22661

To appear in: *Food Chemistry*

Received Date: 17 January 2018

Revised Date: 23 March 2018

Accepted Date: 26 March 2018

Please cite this article as: Schelezki, O.J., Suklje, K., Boss, P.K., Jeffery, D.W., Comparison of consecutive harvests versus blending treatments to produce lower alcohol wines from Cabernet Sauvignon grapes: Impact on wine volatile composition and sensory properties, *Food Chemistry* (2018), doi: <https://doi.org/10.1016/j.foodchem.2018.03.118>

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.



Comparison of consecutive harvests versus blending treatments to produce lower alcohol wines from Cabernet Sauvignon grapes: Impact on wine volatile composition and sensory properties

Olaf J. Schelezki^a, Katja Suklje^{b,1}, Paul K. Boss^c, David W. Jeffery^{a,*}

^a The Australian Research Council Training Centre for Innovative Wine Production, and Department of Wine and Food Science, The University of Adelaide, Waite Campus, PMB 1, Glen Osmond, SA 5064, Australia

^b National Wine and Grape Industry Centre, Charles Sturt University, Locked Bag 588, Wagga Wagga, NSW 2678, Australia

^c Commonwealth Scientific and Industrial Research Organisation, Agriculture and Food, Locked Bag 2, Urrbrae, SA 5064, Australia

Corresponding Author

*(D.W.J.) Phone: +61 8 8313 6649. Fax: +61 8 8313 7116. E-mail: david.jeffery@adelaide.edu.au.

Running title: Lower alcohol Cabernet Sauvignon wines: volatiles and sensory

¹ Present address: Wine research Centre, University of Nova Gorica, Glavni trg 8, 5271 Vipava, Slovenia

Download English Version:

<https://daneshyari.com/en/article/7585078>

Download Persian Version:

<https://daneshyari.com/article/7585078>

[Daneshyari.com](https://daneshyari.com)