



*'Latest Advances in Cork Processing Technology'*

Workshop

12th Australian Wine Industry Technical Conference

Melbourne, 25 July 2004



# Current research issues:

## Cork's role as a wine closure



AMORIM

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## CURRENT AREAS OF RESEARCH

### TCA

- Origin of TCA
- Preventive measures

### Oxygen permeability

- Micro-oxygenation?

### New glues

- Agglomeration
- Discs

## FORMATION OF 2,4,6-TCA FROM 2,4,6-TCP IN THE PRESENCE OF CORK MOULDS

MOULDS	TCA	TCA	Bio-conversion	Growth in	
	(w/o TCP) (ng / gr cork)	(with TCP) (ng / gr cork)	TCP to TCA (%)	cork	
<i>Sterile cork</i>	9.9	10.1	0.0	ND	
<i>Mucor plumbeus</i>	6.3	6.6	0.3	-	Non-producers
<i>Mortierella alpina</i>	5.5	6.6	0.1	-	
<i>Penicillium decumbens</i>	9.5	10.6	0.1	-	
<i>Verticillium psalliotae</i>	6.5	75.5	6.9	+	Low-level producers
<i>Penicillium chrysogenum</i>	9.7	86.5	7.7	+	
<i>Paecilomyces viridis</i>	9.9	88.7	7.9	+	
<i>Chrysonilia sitophila</i>	18.0	128.2	11.0	+	Medium-level producers
<i>Penicillium purpurogenum</i>	6.4	116.6	11.0	+	
<i>Penicillium citreonigrum</i>	11.0	143.8	13.3	+	
<i>Acremonium strictum</i>	11.0	153.4	14.2	+	
<i>Cladosporium oxysporum</i>	12.4	155.5	14.3	+	
<i>Trichoderma viride</i>	7.2	278.9	26.2	+	High-level producers
<i>Fusarium oxysporum</i>	6.0	292.5	28.7	+	
<i>Trichoderma longibrachiatum</i>	20.5	396.1	37.6	+	

Source: Coque, Juan José Rubio, 'Origin and biosynthesis of TCA in cork', paper presented to oenology seminar, *Anisoles and Brettanomyces*, causes effects and control mechanisms Foundation for Wine Culture, Madrid, 15 January 2004.

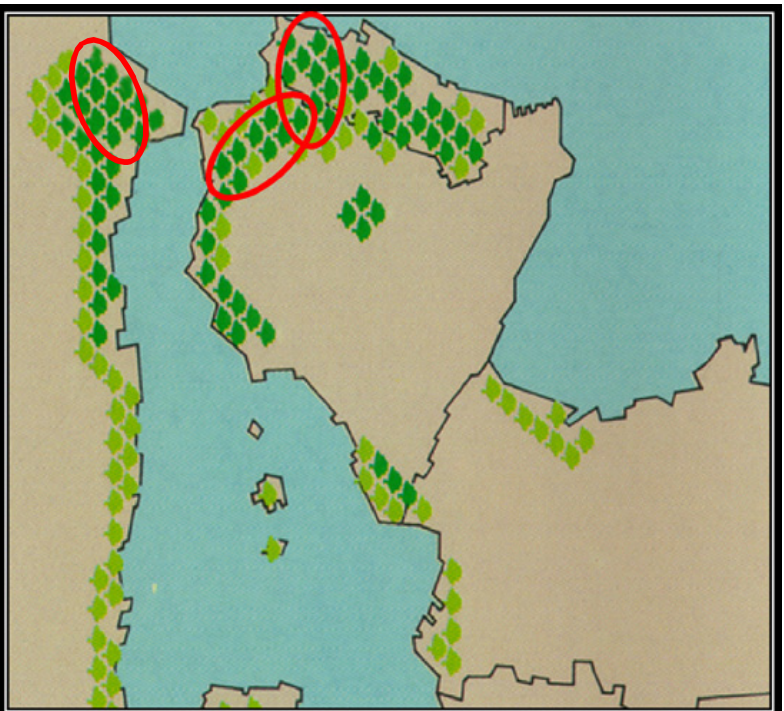
## TCA FORMATION: TCP KEY PRECURSOR

Precursor	Sodium hypochlorite	T. longibrachiatum	2,4,6-TCA (ng/ g cork)	Bio-conversion of precursor in TCA* (%)
2,3-DCP	-	+	8.0	0
2,3-DCP	+	+	9.6	0.10
2,3-DCP	+	-	8.0	0
2,4-DCP	-	+	4.5	0
2,4-DCP	+	+	8.9	0.03
2,4-DCP	+	-	4.7	0
2,5-DCP	-	+	7.2	0
2,5-DCP	+	+	9.7	0.11
2,5-DCP	+	-	15.5	0.83
2,6-DCP	-	+	6.2	0
2,6-DCP	+	+	3.1	0
2,6-DCP	+	-	3.2	0
3,4-DCP	-	+	8.3	0
3,4-DCP	+	+	9.1	0.05
3,4-DCP	+	-	6.8	0
Hexacloroxano	-	+	7.0	0
Hexaclorinceno	-	+	7.0	0
PCP	-	+	9.7	0.11
PCA	-	+	7.3	0
2,3,4,6-TeCP	-	+	9.9	0.13
2,3,4,6-TeCA	-	+	4.6	0
2,3,6-TCP	-	+	1.5	0
2,4,5-TCP	-	+	7.5	0
<b>2,4,6-TCP</b>	<b>-</b>	<b>+</b>	<b>355.8</b>	<b>34.72</b>
Anisole	-	+	8.8	0
Anisole	+	+	18.8	1.02
Anisole	+	-	15.5	0.69
Phenol	-	+	17.4	0.88
Phenol	+	+	25.2	1.66

\* traces of TCA in cork

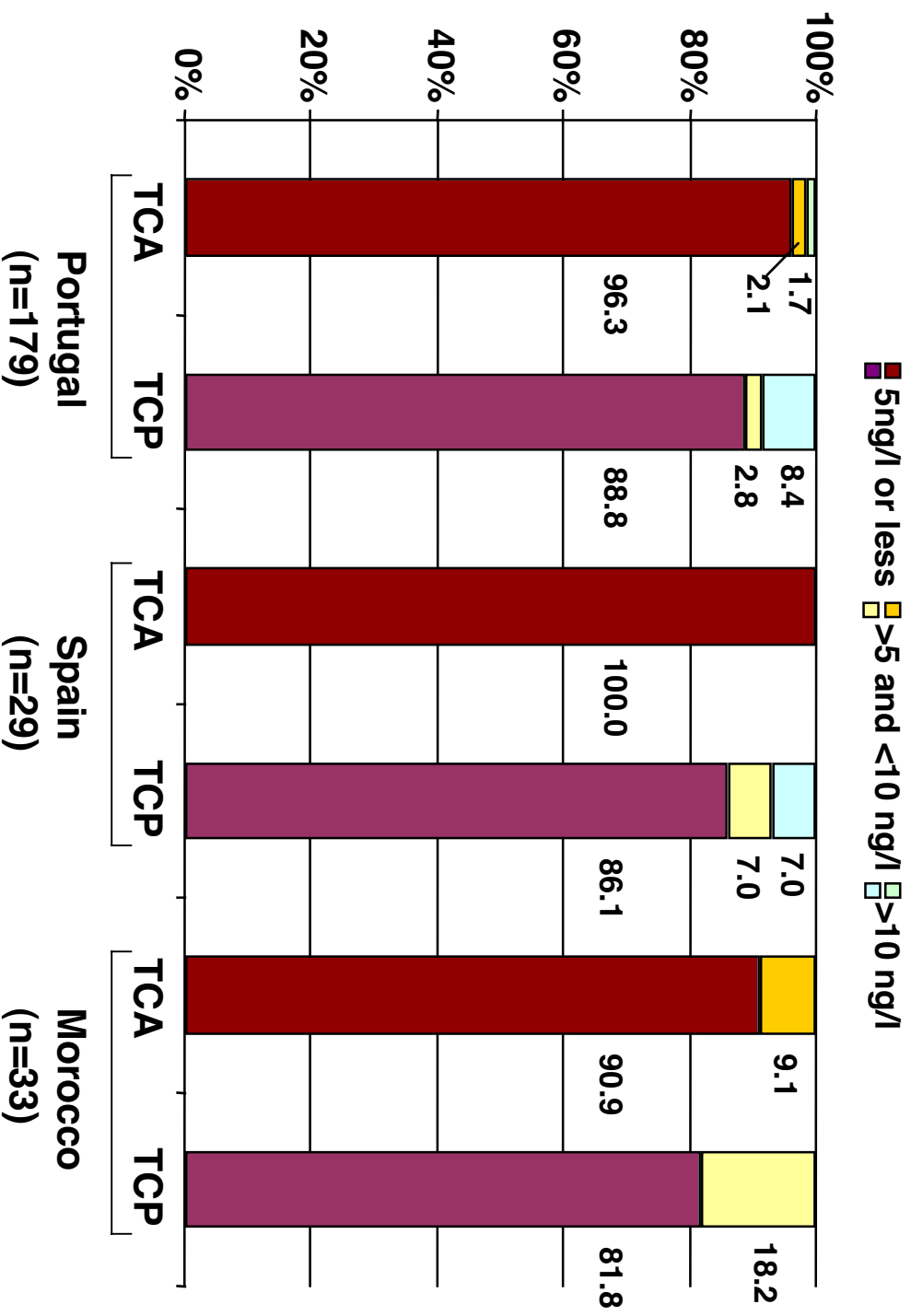
**Source:** Coque, Juan José Rubio, 'Origin and biosynthesis of TCA in cork', paper presented to oenology seminar, *Anisoles and Brettanomyces, causes effects and control mechanisms* Foundation for Wine Culture, Madrid, 15 January 2004.

## STUDYING PREVALENCE OF PRECURSORS



- GC-MS analysis for chlorophenols and chloroanisoles
- Samples from edge and interior of each cork pile pre-boiling
- Random samples of thin and thick cork

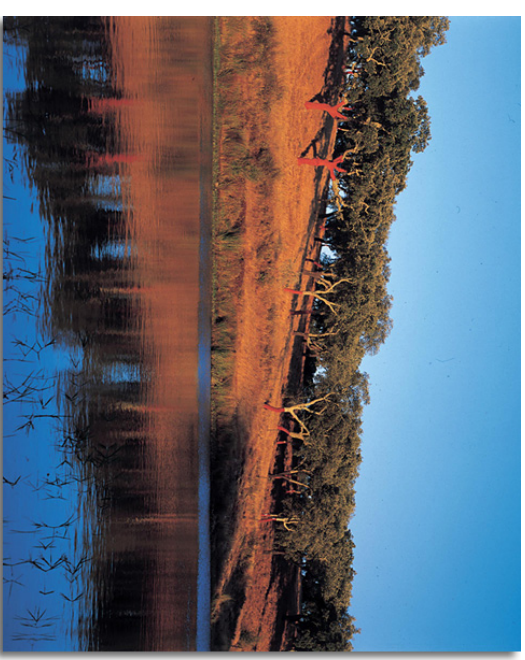
# PREVALENCE OF TCA AND TCP IN CORK FORESTS





## POSSIBLE PREVENTIVE MEASURES

1. Bio-remediation in cork forests (Amorim, IBET Portugal and Università Cattolica Sacro Cuore - Italy)
  - Characterise forest mycobiota
  - Identify common moulds able to transform polychlorinated phenols without forming TCA
2. Genetically modified mould strains able to degrade polychlorinated phenols without forming TCA



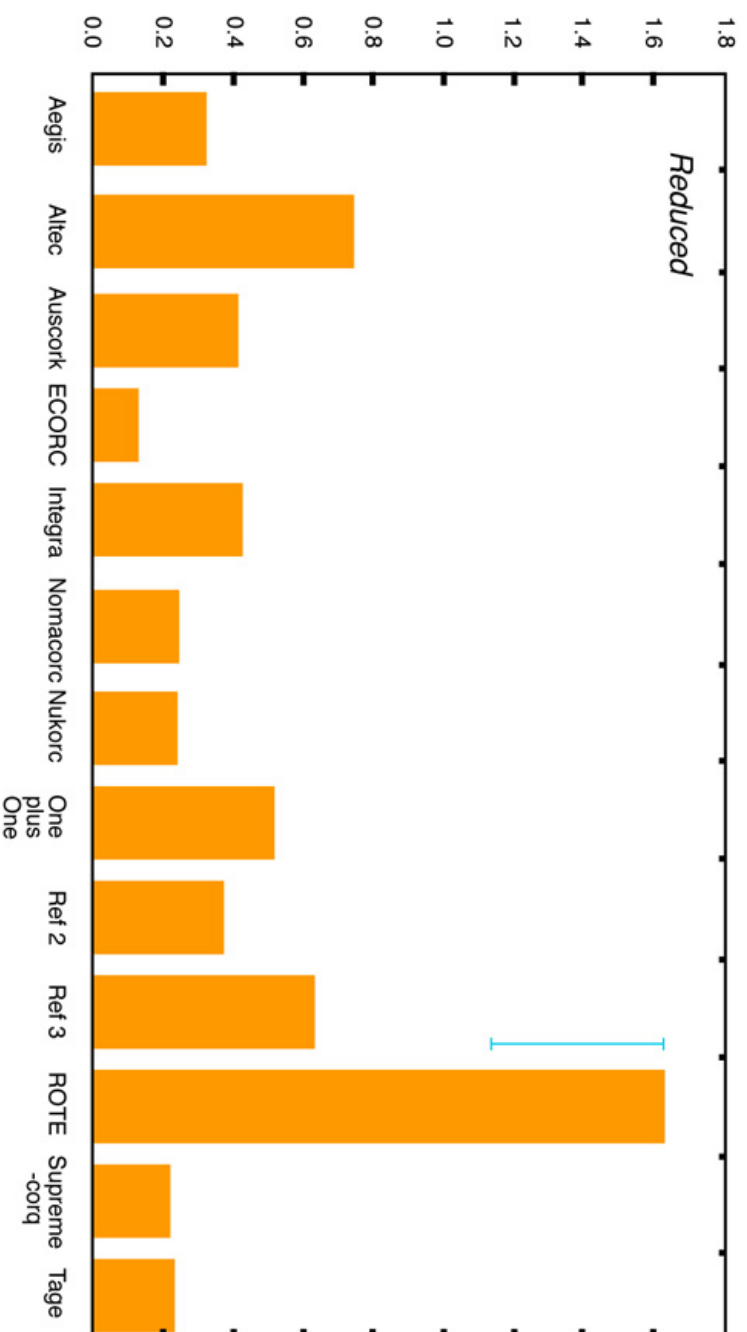


## OXYGEN PERMEABILITY OF CORK

Can cork stoppers allow micro-oxygenation  
of the wine?



## REDUCTIVE CHARACTERS IN SOME ROTE-SEALED WINES



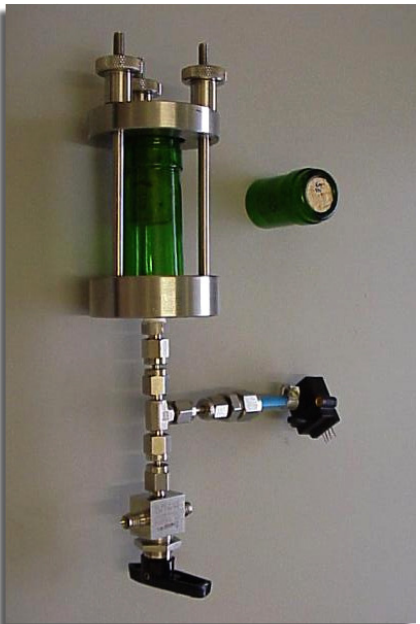
**Source:** GODDEN P., FRANCIS P., GISCHEN M., COULTER A., VALENTE P., HOJ P. and ROBINSON E. 2001, 'Wine bottle closures: Physical characteristics and effect on composition and sensory properties of a Semillon wine', *Australian Journal of Grape and Wine Research*, 7, p.97.



## RESEARCH INTO OXYGEN PERMEABILITY

Permeability of cork stoppers (Faculty of Engineering University of Porto)

- Determine best measure of permeability
  - Time lag or Wicke–Kallenbach
- Identify source of permeating gas
  - Oxygen in cork or atmosphere?



Bottling experiments (University of Bordeaux)

- White and red wines
- Various closures (cork & synthetic)
- Various storage conditions



## BETTER AND CHEAPER GLUES



- Agglomeration
- Discs

	Base
Traditional	Polyurethane Casein
New	Aliphatic iso-cyanates Ethylene vinyl acetate Latex



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