



oxygen in wines

LONDON WINE FAIR – MAY 18th – 4pm-5.30pm

ExCeL London, South Hall

Oxygen and Wine Quality:

A practical approach to a perplexing topic

Pasteur once said “*Oxygen can make or break the wine*”. Oxygen management in wine is now one of the hottest topics in wine industry. Results from initial studies indeed show that from the moment a grape is crushed through to the moment the bottle is opened, even small changes in the amount of oxygen a wine is exposed to affect its flavour significantly.

At the most extreme level, poor oxygen management can lead to wine faults. Too little oxygen at critical periods (most importantly, during fermentation and post bottling) can lead to reduction. Too much oxygen exposure results in oxidation. Between these extremes, variation in oxygen exposure has important consequences for wine flavour and shelf life.

This panel discussion brings together world-renowned scientist and leading innovators from the industry around **Jamie Goode**, the famous wine journalist from the UK national newspaper *The Sunday Express* and one of the leading wine blogs called www.wineanorak.com to discuss in what expense oxygen can affect the quality of wine and how this can be managed throughout the whole production process to ensure that when the consumer opens his bottle, it tastes like the winemaker intended.

The panel will include:

- **Dr. Andrew Markides**, Ph.D and Managing Director of Lallemand Australia
- **Pierre-Yves Bournérias**, Oenologist, from the Institut Oenologique de Champagne
- **Dr. Stéphane Vidal**, Ph.D., and Global Director of Enology at Nomacorc

The topics discussed will cover the impact of oxygen during fermentation on wine quality, the impact on oxygen mastering on finished wine, and the impact of closures on flavor development. Scientific findings and results from leading global academic institutions will also be reviewed.

Also, winemakers **Barry Dick** and **Clemency Yates from Sainsbury, U.K.** will join the panellists and share with the public the increasing important role that oxygen management plays in the quality of wines for their customers.

This discussion is brought to you by **O2inWines**, a non-profit organization, created by leading companies specialized in the wine trade and academic leaders, committed to the research and development of solutions for oxygen management challenges in the wine industry.

For more information, you can visit www.O2inWines.org or send an email to info@O2inWines.org