



We will begin momentarily at 2pm ET



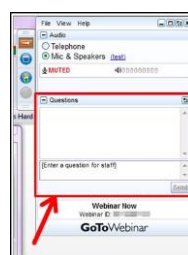
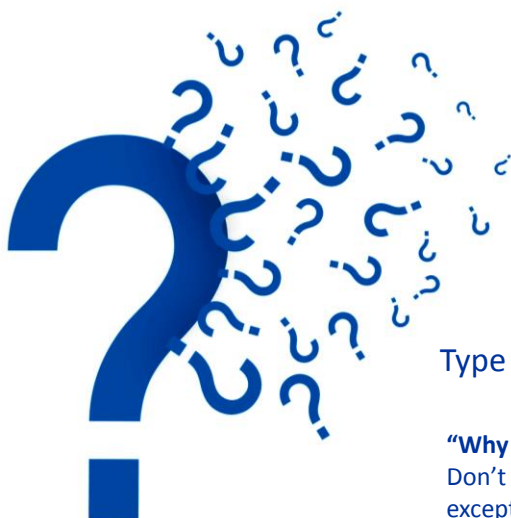
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Thursday, September 28, 2017



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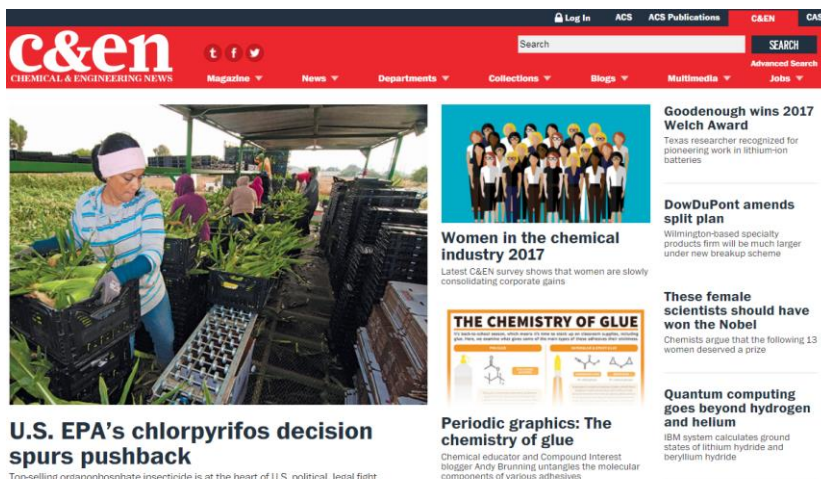
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The secret to great wine? Organic chemistry.

Wine chemist **Andrew Waterhouse** talks about teaching a generation of winemakers

By *Bethany Halford*

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Waterhouse
 Credit: Eleni Kardaras Photography

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What Makes Wine Tick: Key Reactions that Create this Delightful Beverage



Andrew L. Waterhouse



14

Audience Challenge Question

ANSWER THE QUESTION ON BLUE SCREEN IN ONE MOMENT



The sugars in grapes include:

- sucrose
- maltose
- glucose
- aspartame



15

3-Mercaptohexanol (3-MH)

- A “**grapefruity**” **thiol** that defines NZ Sauvignon blanc
- There is **Zero 3-MH** in the fruit!
- **Formation involves**
 - Harvesting – fruit damage
 - Addition of sulfites “to prevent oxidation”
 - At least two fermentative transformations
- **Each step** reveals wine chemistry



16

Step One – Oxidation

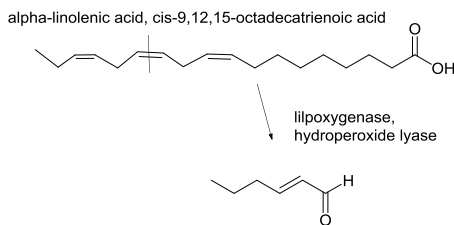
- Video of mechanical harvesting
- <https://www.youtube.com/watch?v=AF8VMDX2FVo>
- 0:21-0:35



17

Oxidation Reaction

- The grape precursor: **linolenic acid**
- Result: **α,β unsaturated aldehyde**
 - Typical fatty acid auto oxidation



18

Step 2: Michael Addition to Hexenal

- **Glutathione, 40 mg/L**

- Juice

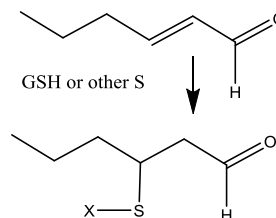
- **Sulfites, HSO_3^-**

- At hopper, ~50 mg/Kg

- **Other possibilities**

- Cysteine
- H_2S , formed in fermentation

- **Nucleophile inventory in wine?**



19

Audience Challenge Question

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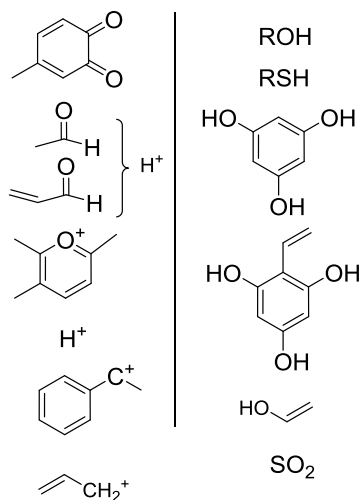
Which is a Nucleophile in Wine?

- Tartaric Acid
- Ethyl acetate
- Sulfur dioxide
- Gallic acid

20

Electrophiles and Nucleophiles

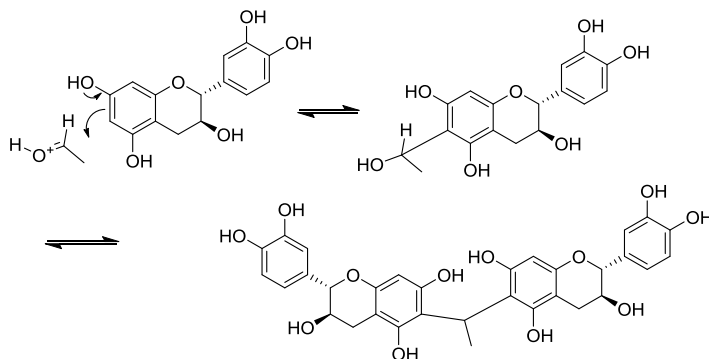
- **Common reactive moieties**
- **Wine pH:**
 - 3.0-4.0
- **Slow is OK!**



21

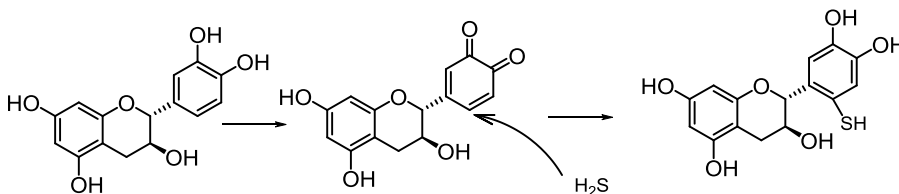
Acetaldehyde and “Phloroglucinol”

- Formation of modified tannins to make wine tannins via **hydroxyalkylation**



22

Thiol and Quinone



- Quinone formed by oxidation
- Rapid reaction with S nucleophile
- Formation of modified catechol



23

Audience Challenge Question

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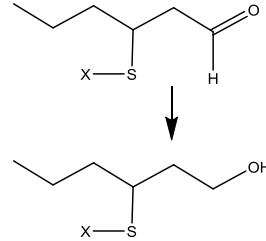
Which is a key intermediate in ethanol formation?

- acetaldehyde
- glycerol
- acetic acid
- Δ^9 -THC (delta-9-tetrahydrocannabinol)

24

Step 3: Aldehyde Reduction to Alcohol

- **Aldehyde to Alcohol**



- **Ethanol Fermentation**

- All arises from Acetaldehyde



25

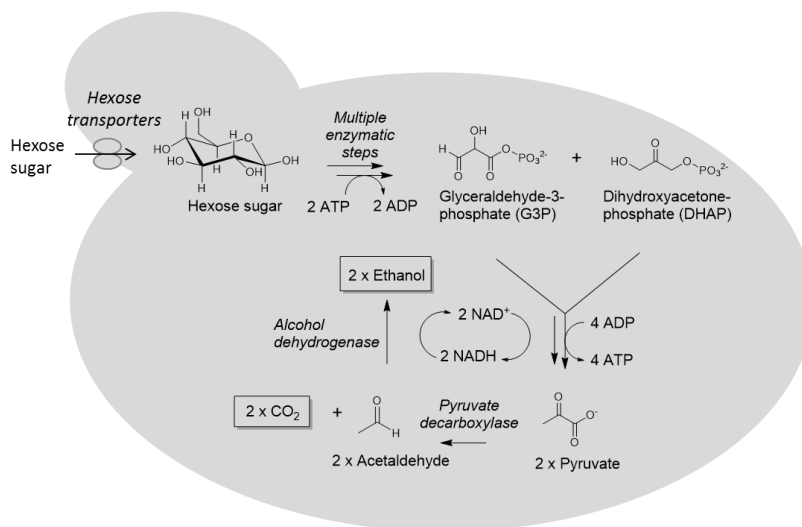
Electron Acceptor Needed

- **Fermentation: glycolysis**
 - Hexose + 2 ADP → 2 Ethanol + 2 CO₂ + 2 ATP
- **Oxygen not available as e⁻ acceptor**
- Need to convert **NADH to NAD⁺**
- Acetaldehyde is reduced to **EtOH**



26

Glycolysis Pathway



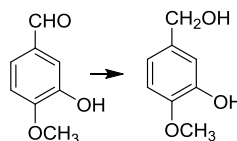
- Waterhouse, Sacks & Jeffery, Understanding Wine Chemistry, Wiley, 2016

27

Yeast: Aldehyde Reduction



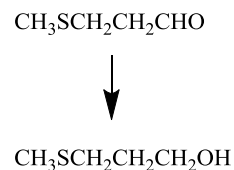
- Vanillin Reduction**
 - Abundant in Bourbon
- Yeast reduce vanillin to alcohol**
 - Barrel fermented wine



28

Old Winemakers Trick

- **After fermentation**
- **Rack off fresh wine** (decant)
 - Yeast lees at bottom of tank
 - 50-100 lbs
- **Add old “oxidized” wine**
 - Methional (cooked cabbage)
- **Mix with yeast**
 - “New” wine



29

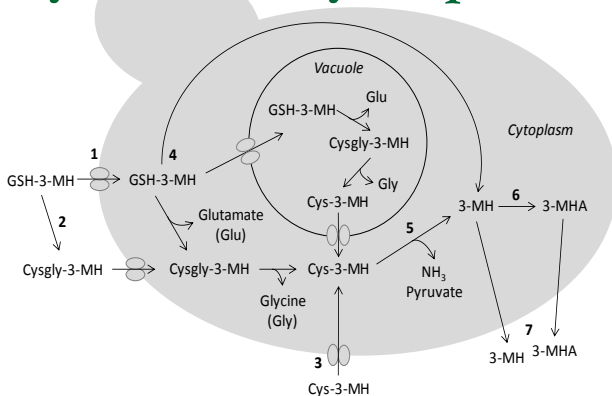
Step 4: Thiol Formation

- **Cleave sulfides to thiols**
- **New Ideas**
 - Sulfonate reduction
 - H₂S addition to hexenal



30

Thiolysis Pathway - Option 1



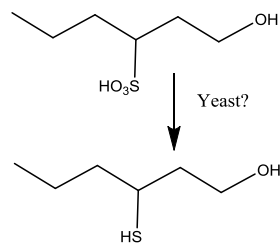
- 1, GSH transporter encoded by OPT1 enables uptake of GSH-3-MH; 2, γ -glutamyltranspeptidase cleavage of glutamate and transport of Cysgly-3-MH; 3, general amino acid transporter encoded by GAP1 for uptake of Cys-3-MH; 4, metabolism of GSH-3-MH to 3-MH either directly, or step-wise via other precursors; 5, cleavage of 3-MH from Cys-3-MH by carbon-sulfur lyase; 6, acetylation of 3-MH by alcohol acetyltransferase (AAT) to afford 3-MHA; 7, unknown mechanism leads to volatile thiol release into wine.



31

Sulfonate Reduction? Option 2

- Sulfonic Acids**
 - Not easily reduced
- Sulfites at harvest**
 - Increase 3-MH 400%!

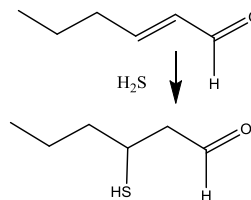


32

H₂S Addition to Hexenal? Option 3

- Increase of 3-MH early in fermentation

- Yeast make H₂S
- Hexenal not all reduced yet



- Reduction of aldehyde to alcohol



33

Audience Challenge Question

ANSWER THE QUESTION ON BLUE SCREEN IN ONE MOMENT



During aging, esters:

- Hydrolyze (decrease)
- Form (increase)
- Are stable
- All of the above

34

Step 5: Acetylation of 3-MH

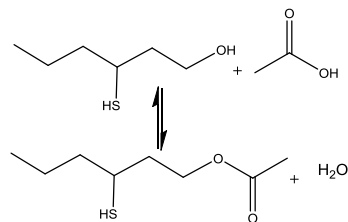
- Alcohols are partially acetylated during fermentation
- Many acetate esters
 - Isoamyl acetate (banana)
 - Isobutyl acetate (cherry)
 - Hexyl acetate (apple)
 - **3-MHA** (passion fruit, guava, tropical)



35

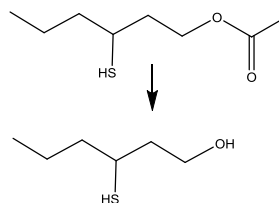
3-MHA is Important for NZ wines

- When new, wines have a notable tropical fruit aroma
 - Dissipates over time
 - 3-MHA is lost; negl 3-MH loss
 - How to preserve this aroma?



36

How to Prevent Ester Hydrolysis?



- **Wine is pH 3.5**
 - Any change will alter taste dramatically
- **Current solution**
 - Keep wine cold till shipped, slow rxn



37

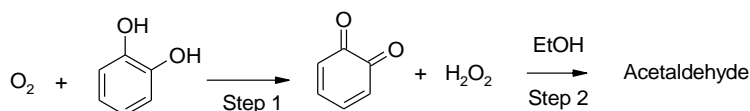
Aging: Loss of Thiols to Oxidation

- **General loss of fruity aroma**
- **Can be mitigated by addition:**
 - SO₂, ascorbic acid or GSH
 - Basic wine preservatives
- **What reactions occur?**



38

General Wine Oxidation Pathway

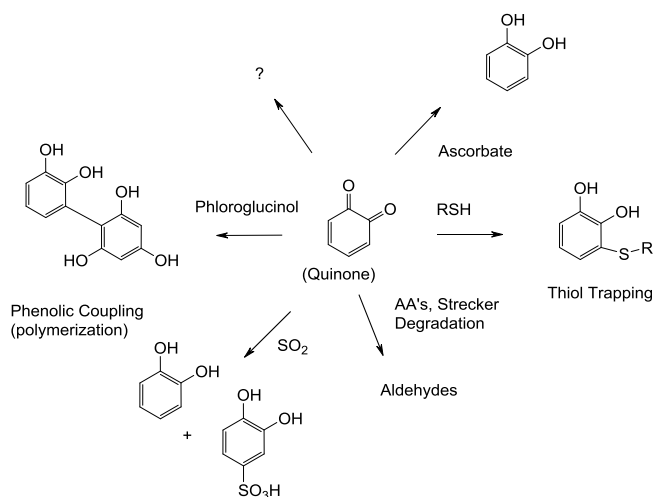


- Both steps require **Fe/Cu catalysis**
- **Mechanism/s complex**
 - Numerous redox active compounds
- **Oxidation “prevented”** by scavenging initial products



39

Quinone Reaction Options

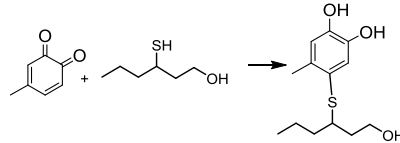


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Oxidation Defines Shelf Life

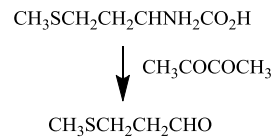
■ Loss of fruity aromas

- Quinones + 3-MH



■ Formation of aldehydes

- Ethanol to acetaldehyde
- Strecker aldehydes



■ Phenolics-antioxidants

- React with quinones and aldehydes



41

Preservatives Recover from Oxidation

■ Preservatives

- SO₂
- Ascorbic Acid
- Wine tannin (phloroglucinol)

■ Scavenge quinones

- Prevent loss of aromatic thiols

■ Scavenge aldehydes



42

Summary

- Lipid oxidation
- Sulfur nucleophiles
- Aldehyde reduction by yeast
- Thiol release
- Loss of thiols to oxidation
- Ester hydrolysis



43

Take Home

- **Distinctive wine flavors**
 - Complex formation
- **Reactions**
 - Reduction and oxidation
 - Acid catalysis slow; patience rewarded
- **Classic reactions**
 - Novelty is identifying importance



44

For More Information



- **Understanding Wine Chemistry**, Waterhouse, Sacks & Jeffery, Wiley, 2016
 - **The Science of Wine: From Vine to Glass**, Jamie Goode, UC Press, 2014
 - **Principles and Practices of Winemaking**, Boulton et al, Springer, 1999
-

45

Acknowledgements

- **David Jeffery**, University of Adelaide
 - **Gavin Sacks**, Cornell University
 - **Maria Nikolantonaki**, University of Burgundy
 - **Ryan Elias**, Penn State University
 - Many others
 - American Vineyard Foundation
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46



“What Makes Wine Tick: Key Reactions that Create this Delightful Beverage”



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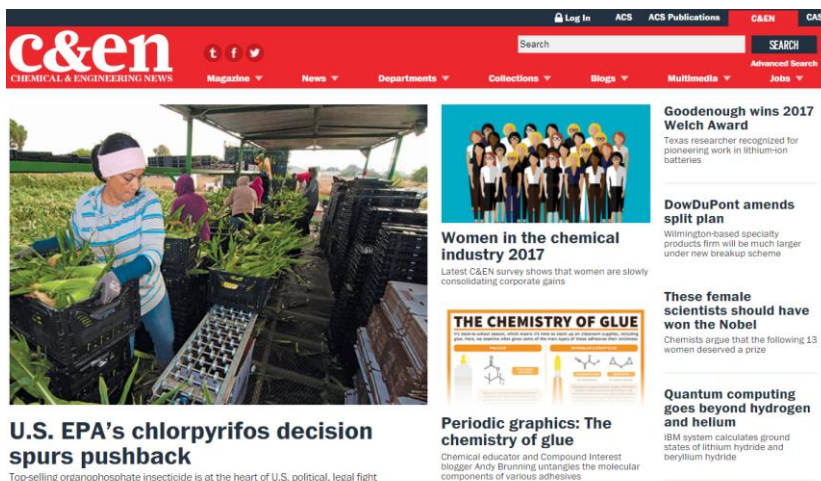


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