

Effect of Four Isolated Yeast Strains on Aged sala wine

Abstract

In wine, the flavor and aroma of wine could be further modified by various yeasts and bacteria during aging period. The aim of this project was to study the effect of 4 isolated yeast strains on aged sala wine. The four isolated yeast strains (Yeast-No.1, Yeast-No.14, Yeast-No.15 and Yeast-No.30 recovered from Wanjaroen, 2006) were added into sala wine except the control and aged in glass bottle for 8 weeks. The aged sala wines were compared for both chemical and sensory effect. The chemical compositions of aged wine samples including total soluble solid (TSS), pH, total acid (%TA), volatile acid (%VA), alcohol content and reducing sugar were analyzed. The sensory characteristics of aged wine samples were analyzed using intensity test and hedonic scales by 5 partially trained panels. The attribute descriptors that identified by panel including 7 attributes as follow; sala, vinegar, Hale's blue boy, sun-dried banana, black pepper, solvent and dried-honey banana aroma. Both chemical and sensory analyses of five aged sala wines from 3 separate batches were evaluated by One-way ANOVA (SPSS). From statistical analysis, there were non-significant different in chemical compositions for all the wines. For sensory analysis, there were significant different in some aroma attributes, including sala, Hale's blue boy, black pepper, solvent and dried honey banana aroma between aged wine samples. From panelist's acceptability, all aged sala wine samples are acceptable by the panels with no significant different scoring. In conclusion, it's indicated the effect of 4 isolated yeast strains on aged wine had non-significant different in chemical compositions but had significant different in sensory characteristics.