

MOISTURE CONTENT

ETS is offering a new analytical tool for grape berry moisture. The analysis measures the total water content of berries and reports the results as percent moisture. ETS will offer next day results for samples received before noon.

Water moves in and out of the berry through the berry vascular system and directly through grape skin. Changes in grape moisture during maturation have a strong affect on yield and all aspects of grape composition. These changes occur through dilution and dehydration and are influenced by vine water status, irrigation, weather and hang-time.

The loss of grape moisture at the end of the season is an integral part of the maturation process. Sugar levels above 23° Brix usually require some water loss. With increased hang time, percent moisture becomes the dominant factor influencing grape composition. Fluctuations in water content also have considerable yield effects, so decreases in grape moisture may have economic consequences.

SAMPLING GRAPES

Samples should contain 200 to 400 berries or 20 to 40 clusters. A good sampling program is essential to insure that the sample is representative and repeatable. Please call if you wish to discuss sampling strategies.

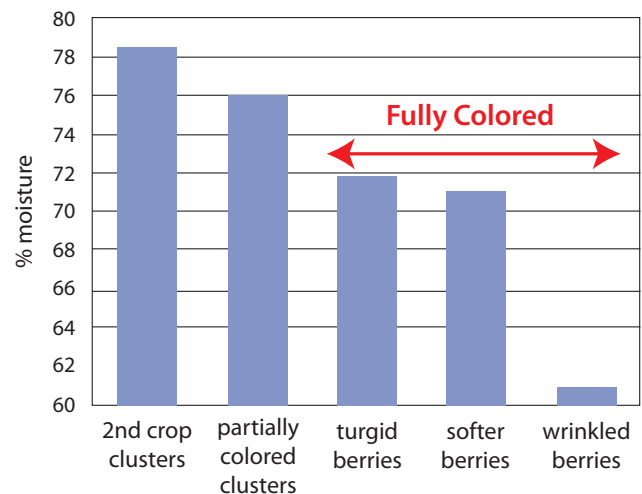
ANALYTICAL DETAILS

MINIMUM SAMPLE SIZE REQUIRED	BERRIES	CLUSTERS
	200	20

APPLICATIONS

- Changes in grape moisture content influence grape and wine composition and may be as important in making picking decisions as standard sugar and acid measurements.
- Monitoring grape water content during maturation is very useful in evaluating actual changes to °Brix, TA, pH, and phenolic composition.
- Percent moisture analysis provides similar data to berry weight but is easier and faster.
- Grape water content is a sensitive indicator of vine water status and can be used to monitor irrigation.

Example of Variance in Moisture Content by Maturation



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