



## **MUSTY DEFECTS**

### **What are musty defects?**

Musty defects are noticeable in the flavour and aroma of the wine. It is very similar to the smell of mouldy bread or a musty basement

### **What are the causes of this defect?**

The following are the possible sources of this defect

1. Mould – If a wine is contaminated with mould it may take on a musty smell. Usually this is not accompanied by excess carbonation and sediment so the contamination is difficult to assess. Since moulds generally grow very slowly the musty aroma and taste should evolve and increase over time
2. Cork Taint – It is estimated that anywhere between 1 to 10% of corks contribute a chemical called 2,4,6 trichloroanisole (TCA) to wine. When present, this chemical contributes a musty aroma and taste to the wine.

### **How do I know if musty defect is a result of the cork or mould contamination?**

If the defect is only noted in periodic bottles of wine, the cause is most likely the cork. If the entire batch has this defect then the wine was contaminated prior to bottling.

### **How do I avoid cork taint?**

This is a problem found throughout the wine industry. Synthetic corks have no TCA present and will not cause this defect in the wine

### **How do I avoid contamination?**

For further information on craft winemaking, visit [www.rjscraftwinemaking.com](http://www.rjscraftwinemaking.com).