Berry Sampling
Berry Ripeness Varies

- Age and health of the vine
- Fruit load
- Soil variation
- Microclimates
- Within the cluster
Berry Variation in the Cluster

Sauvignon Blanc

Number of Berries

°Brix
Sampling considerations

• Goal is to predict the average ripeness of the entire set of harvested grapes
• Berries vs Clusters?
• Random vs Directed?
• % of shaded fruit?
Recommendations

• Don’t collect from edge rows or end of row vines.
• Collect from both sides of a vine
• A portion (%) of the grapes should be collected from shaded areas in proportion to the total portion of shaded grapes.
• If sampling berries, be sure to sample randomly from different areas of the cluster
  – Top, middle, and bottom
  – (only one berry per vine; 100 to 200 berries minimum)
Things to Measure over time (weekly)

• °Brix or sugars (soluble solids) with hand-held or digital refractometer (22 to 24° Brix)
• Titratable (Total) Acidity (between 6 to 8 g/L)
• pH (about 3.4 to 3.5)
• °Brix/TA ratio (about 3.5) or the balance between sugars and acids plus flavor development
• Seed Color: Green to Brown (maturity)
Measurements Example

**Brix**

- **Young**
- **Mature**

![Graph of Brix measurements over days](image1)

**TA**

- **Young**
- **Mature**

![Graph of TA measurements over days](image2)

**Brix/TA**

- **Young**
- **Mature**

![Graph of Brix/TA measurements over days](image3)
Water deficit can affect °Brix and TA.