II.3.4.3 Pasteurisation

Definition :

Heating wine to a specified temperature for a given time.

Objectives :

a) To inhibit the activity of microorganisms present in the must at the time of treatment.

b) To inactivate enzymes present in the wine.

Prescriptions :

a) Pasteurisation can be performed :

- In bulk (*see II.3.4.3.1 'Bulk pasteurisation'*);
- In bottle (*see II.3.5.10 'In-bottle pasteurisation'*).

b) Pasteurisation can be achieved using different techniques.

- By passage of the wine through a heat exchanger followed by rapid cooling.
- By bottling and corking the wine hot, followed by natural cooling (*see II.3.5.4 'Hot bottling'*)
- By heating the wine in bottles, followed by cooling.

c) The increase in temperature and the techniques used shall cause no alteration in the appearance, colour, odour or taste of the wine.

Recommendation of OIV:

Refer to the practices and treatments mentioned above.