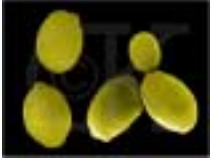
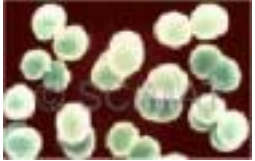
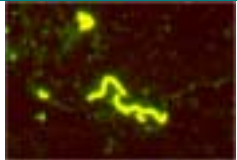



# Common Wine Faults and Their Causes

Fault	Substance	Smells?	Common Causes	Micro-organism	Most Likely Wines and Comments
<b>Sulfides*</b> <b>(H<sub>2</sub>S)</b>	Hydrogen sulfide  Mercaptans  Dimethylsulfide (DMS)	Boiled Eggs  Onion, Garlic Burnt Rubber <a href="#">Smell it!</a>  Tinned Corn Cooked Veggies.	Lack of amino acids (nitrogen) in fermenting juice or must. Can be avoided by the addition of Diammonium Phosphate during fermentation.	 <i>Saccharomyces sp.</i> (Yeast)	All, particularly reds.  At very low concentrations may add to complexity, but rarely beneficial.
<b>Brettanomyces*</b> <a href="#">More Info</a>	4-ethyl phenol  4-vinyl phenol	Band-aid <a href="#">Smell it!</a>  Spicy	Low SO <sub>2</sub> . Elevated storage temperatures. Infection during barrel storage.	 <i>Brettanomyces sp.</i> (Yeast)	Only reds, particularly those stored in second use barrels. Also more common in deeply coloured red wines. Can add to wine complexity if subtle.
<b>Mousy Taint*</b> <a href="#">More Info</a>	Acetyltetrahydro-pyridines	Mouse urine Corn chips Jasmine Rice <a href="#">Smell it!</a>	Low SO <sub>2</sub> High pH wines	 <i>Lactobacillus brevis</i>	Reds and particularly fortified wines as these tend to be higher in pH and are stored in barrels for extended periods. Difficult to smell but builds in mouth after spitting. Sometimes accompanied by a strong metallic bitterness.

Fault	Substance	Smells?	Common Causes	Micro-organism	Most Likely Wines
<b>Volatile Acidity*</b> (VA)	Acetic Acid	Vinegar <a href="#">Smell it!</a>	Ullaged barrels or tanks. Damaged fruit. Low SO <sub>2</sub> . Poor winery hygiene.	 <i>Acetobacter sp.</i>	All, never beneficial. Gives the palate a hard and hot mouthfeel.
	Ethyl Acetate	Nail polish remover or solvent			All. In reds considered acceptable at low levels. An accepted part of botrytised wine styles.
<b>Oxidation</b>	Acetaldehyde	Sherry Brown apple Papery flavour	Low SO <sub>2</sub> during winemaking. Low SO <sub>2</sub> and high dissolved oxygen at bottling	None	All, particularly light bodied whites. In whites mostly accompanied by a brown hue.
<b>Sulfur Dioxide</b> <a href="#">More Info</a>	SO <sub>2</sub>	Struck match	Excessive addition particularly at bottling	Can also be produced by <i>Saccharomyces</i> yeast during ferment.	Whites, particularly light bodied. Rarely seen in reds as the SO <sub>2</sub> is mostly bound to red pigments.
<b>Cork Taint*</b> <a href="#">More Info</a>	2,4,6 Tri-chloroanisole	Musty <a href="#">Smell it!</a>	Sealing with cork Storage in musty barrels	Moulds esp. <i>Aspergillus sp.</i>	Can affect any wine sealed with a cork. Easier to perceive in whites and sparkling wines.
	Geosmin Octenol Methylisoborneol	Earthy Mushroom Compost <a href="#">Smell Them!</a>	Sealing with cork Storage in musty barrels	Moulds esp. <i>Aspergillus sp.</i>	Rarely encountered. All styles, but may seem a 'natural' aroma in reds.

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\* **You can smell these first hand on the Wine Aroma Dictionary. [www.aromadictionary.com](http://www.aromadictionary.com)**