

	Wine Symptoms	Chemical	Cause	Solution/How to Avoid it
Oxidation	Vinegar, sharp sour taste	Acetic Acid	Spoilage from yeast or bacteria caused by poor sanitation. Excess oxygen in carboy post fermentation	Good sanitation practices, keep carboy topped up post fermentation
	Nail polish remover, glue, varnish, fake fruit	Ethyl Acetate	Spoilage from yeast or bacteria caused by poor sanitation. Excess oxygen in carboy post fermentation	Good sanitation practices, keep carboy topped up post fermentation
	Sherry, rotten apple, metallic, nutty	Acetaldehyde	Spoilage from yeast or bacteria caused by poor sanitation. Excess oxygen in carboy post fermentation	Good sanitation practices, keep carboy topped up post fermentation
Sulfurous Compounds	Burnt matchsticks, burnt rubber	Sulfur Dioxide	Too much sulfur added to wine or residual sulphite sanitizing solution in carboys or fermenters	Track amount of sulphite added to wine and always measure sulphite additions. Splash wine vigorously to blow off excess SO ₂
	Rotten egg	Hydrogen Sulphide	Too hot or too cold fermentation temperature, yeast nutrient deficiency, lack of oxygen	Aerate wine by splashing once identified, avoid temperature extremes. Mix wine with sanitized copper pipe
	Onion, rubber, skunk	Mercaptan	Hydrogen sulphide in the wine reacting with alcohol	Prevent the occurrence of hydrogen sulphide or aerate wine once first noticed
Microbial	Rotten geranium	Lactic Acid Bacteria + Potassium Sorbate	Wine that went through malolactic fermentation before being treated with potassium sorbate	Do not use sorbate if performing MLF. Do not use sorbate if barrel ageing. Filtering wine with carbon filter pads can remove geranium aroma
	Band-aids, barnyard, horse stable, manure	Brettanomyces	Wild yeast that is often found in used wine barrels	Innoculate wine with commercial yeast strains. Maintain adequate SO ₂ levels in wine post ferment (25-35ppm SO ₂). Be cautious when using old wine barrels
	Moldy, musty, wet cardboard, wet basement	TCA (Cork Taint)	Microscopic fungi, in the presence of chlorine, and phenolic compounds from cork, or oak barrels	There is no cure to this wine fault. Keep cork supply well away from chlorinated cleaners & sanitizers. Do not rinse wine bottles with Sani-Brew