

MLF Scorecard

To take some of the guesswork out of winemaking, Lallemand has developed this scoring system to assess the malolactic fermentation potential of a wine. Each relevant condition is assigned a score, and the total score indicates whether MLF is likely to be easy or difficult.

Scorecard for determining the ease of malolactic fermentation

CONDITION	1 point each	2 points each	8 points each	10 points each		Score
Alcohol (% vol)	<13	13 - 15	15 - 17	>17	→	
pH	>3.4	3.1 - 3.4	2.9 - 3.1	<2.9	→	
Free SO ₂ (mg/L)	<8	8 - 12	12 - 15	>15	→	
Total SO ₂ (mg/L)	<30	30 - 40	40 - 60	>60	→	
Temperature (°C)	18 - 22	14 - 18 or 18 - 24	10 - 14 or 24 - 29	<10 or >29	→	
Yeast's nutritional needs	Low	Medium	High	Very high	→	
Ease of alcoholic fermentation	No problems	Transient yeast stress	Sluggish / stuck AF	Prolonged yeast contact	→	
Initial level of malic acid (g/L)	2 - 4	4 - 5 or 1 - 2	5 - 7 or 0.5 - 1	>7 or <0.5	→	
Maximum AF rate (maximum loss of brix/day)	<2	2 - 4	4 - 6	>6	→	
Note: Other, currently less well-known factors that are not considered in this scorecard may include the level of dissolved oxygen, polyphenolic content, lees compacting, pesticide residues, etc.						
Total score for the ease of malolactic fermentation:					→	

Results

Favorable: < 13 points • Not so favorable: 13-22 points • Difficult: 23-40 points • Extreme: >40 points

