

# CORRIGENDUM

In the paper by H. Erten and I. Campbell, *Journal of the Institute of Brewing*, 2001, 107 (4), 207–215, several figure and table legends were printed incorrectly. The following are the corrected legends.

FIG. 3. Alcohol production in stirred, aerated fermentation of grape juice with 20% fermentable sugar at 20°C. A= *Pichia membranaefaciens* NCYC 333; B = *P. anomala* NCYC 432; C = *P. subpelliculosa* NCYC 436; D = *Williopsis saturnus* NCYC 22. The dotted line represents 3% ethanol by volume.

FIG. 4. Flavour profiles of low-alcohol wines (3% abv) produced from grape juice with 15% fermentable sugar at 20°C. A = *Pichia membranaefaciens* NCYC 333; B = *P. anomala* NCYC 432; C = *P. subpelliculosa* NCYC 436; D = *Williopsis saturnus* NCYC 22; E = *Saccharomyces cerevisiae* NCYC 125.

TABLE IV. Analyses of low-alcohol wines, approximate composition of 3% alcohol by volume, as used for flavour assessment. Wines produced by swirling at 90 rev/min in grape juice with 15% fermentable sugar.