

# Sweet Sapphire<sup>®</sup> IFG Six [20-229]

## Growing Practices

### **Pruning**

Sweet Sapphire is very fruitful. Spur prune to 2+ buds. Under a gable system that is quad pruned leave at least one spur per six inches of cordon. More spurs can be left to increase shade for sunburn protection.

### **Leaf and Lateral**

Light leaf and lateral removal is adequate. Remove 2-3 laterals and a very few leaves around the bunch. Do not remove leaves that will expose bunches to direct sunlight.

### **Thinning Chemically**

Chemical thinning is not required or recommended.

### **Thinning by Hand after Set**

Hand thinning usually is not necessary on most bunches. Bunch size is medium to large.

### **Bunch Counts/Bunch Removal after Set**

With normal sizing bunch weight is 2.00-2.50 lbs., possibly a bit higher if berries are extra-large. Regulate the crop to 1,500 boxes per acre (19 lbs.) for younger or weaker vines (full gable) up to 2,000 on a mature gable.

### **Leafing before Veraison**

Remove very few leaves before veraison to prevent heat stress. Move the fruit into the shade if possible.

### **Leafing after Veraison**

Moderate leaf removal after veraison does help uniform sugar development and can be beneficial. Do not expose ripening bunches to direct sunlight to prevent sunburn.

### **Rootstock**

Generally Freedom will mature earliest. 1103 Paulsen will have larger bunches, berry size and better uniformity but will be slightly later in maturity.

### **GA Sizing**

Sweet Sapphire responds well to GA for sizing. However, GA applications cause the grapes to be much more susceptible to sunburn and astringency. GA sizing is generally not necessary nor recommended. Low rates of 2-5 ppm may increase uniformity without causing sunburn or astringency.

### **Girdle**

Girdling is not recommended. Girdling significantly increases sunburn susceptibility. Girdling and GA for sizing increases sunburn and astringency susceptibility very significantly.

### **Fungal Disease Control**

Sweet Sapphire has moderate susceptibility to mildew and rot disease. Normal control methods are sufficient.

### **Harvest**

Best results are to harvest at 21-24 Brix. The flavor is very well developed at this level. The fruit is edible at lower levels but lacks the outstanding flavor that can be achieved at the higher levels. Sweet Sapphire does not shatter or crack at high sugar levels.

### **Storage**

Sweet Sapphire stores extremely well. The fruit remains very firm, and retains very good flavor. Stem drying is not severe. Stems remain in good condition for 60 days under good storage humidity, temperature and low air movement.