Phenolic Composition and Antioxidant Activities of Wines and Extracts of Some Grape Varieties Grown in Turkey

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ABSTRACT
Grape seed and skin extracts and wines from Cabernet Sauvignon, Kalecik Karası and Narince grape cultivars were assayed for their antioxidant properties and phenolic compositions. Total phenolic contents of the samples were determined by the Folin Ciocalteu method and compositions of the phenolics were separated by HPLC. Antioxidant activities of the samples were evaluated using the 1, 1-diphenyl-2-picrylhydrazyl (DPPH.) radical scavenging and reducing power methods. Total phenolic contents varied from 522.49 to 546.50 mg GAE g-1 in seed extracts; from 22.73 to 43.75 mg GAE g-1 in skin extracts and from 217.06 to 1336.21 GAE mg l-1 in wines. Radical scavenging activities and reducing powers of the samples changed depending on the grape cultivars and the different parts of grape and wine types.

Keywords: Grape; Seed; Skin; Wine; Phenolics; Antioxidant activity