



Characterising winter chilling requirement: a practical approach



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Ribena





NOTICE TO PICKERS

These Blackcurrants may have to be Cold Stored and may not be processed for some months. Fruit must be of Good Quality and must be free from:

Snails or Caterpillars

Hard Green Fruit

Hard Shrivelled Fruit

Wet, Pulpy or Mouldy Fruit

Leaves, Dirt, Stones or

any other foreign matter.

**Fruit which does not conform to
this standard will not be paid for.**

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Ben Gairn – effect of chilling temperature on bud break









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Ben Gairn 11/2, 3 weeks after cutting, one of the earliest cultivars to achieve sufficient winter chill



Ben Hope 11/2, 3 weeks after cutting, almost had sufficient chill, top buds breaking

Source: Atwood, J. 2004



Baldwin, 11/2/03, 3 weeks after cutting, tip buds only breaking, not sufficient winter chill



8972-1, 11/2/03, 3 weeks after cutting, more than 75% bud break

Source: Atwood, J. 2004



Ben Alder
treated to
improve bud
break.

Ben Alder
Untreated





Lantin method: Summary

- Is ‘quick and dirty’ – but practical
- Gives a rough indication of the chilling requirement of the variety
- Assists in variety selection for any given site
- Assists in decision making about the need for treatments to assist with dormancy-breaking



References

- Lantin, B., 1973. Cold temperature requirements of buds of blackcurrant (*Ribes Nigrum* L.) and a few redcurrants (*Ribes* Sp.) *Ann. Amelior. Plantes*, 1973, 23 (1), pp.27-44
- Atwood, J., 2007. Blackcurrants: Further detailed evaluation of a range of cultivars for evenness of bud break and development. HDC report
- Atwood, J., 2004. Winter chilling requirements of Blackcurrants: An assessment of the chilling requirements for a range of cultivars at the Bradenham Hall Site 2003-4. HDC report



Ribena Growers:
**Great blackcurrants, respectfully
grown**