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Sour bunch rot - Bacteria, yeasts and fungi

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Sour rot is a wet rot that spreads rapidly throughout clusters and smells like vinegar. It is caused by acetic acid bacteria and various undesirable yeasts and fungi. Unlike Botrytis bunch rot, it usually lacks fungal sporulation. Low-grade powdery mildew infections and grape berry moth infestations can predispose clusters to infection. Fruit flies are common and help spread the disease. Tight-clustered cultivars are more susceptible than others. Prolonged periods of wetness or high relative humidity are conducive to sour rot development.

Photo: A. SchilderLeaky, collapsing berries with fruit fly larvae.

Photo: T. Zabadal

Additional information

- Search **MSU Extension News for Agriculture** site
- **Search** MSU *Fruit CAT Alert* newsletter for articles
- **MSU Diagnostic Services**
- Special **grape disease problems** and controls (from **Michigan Fruit Management Guide**)
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Funding for this web site provided by **Project GREEEN**, **American Farmland Trust**, **EPA Region 5's** Strategic Agricultural Initiative program, **The National Foundation for IPM Education**, the **Center for Agricultural Partnerships** and the **MSU Integrated Pest Management Program** in collaboration with **MSU Extension** and the **Michigan Agricultural Experiment Station**. Partially support from **NC-IPM Center**.

05/26/11 Contact: **E. Haney**