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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| |  |  |  | | --- | --- | --- | | **EASYTEST ROUTINE WINE SAMPLE SYSTEM** | | | | Winery |  | Sender: | | Sample |  | Date: | | **CHEMICAL TESTS** | * Sucrose | * Copper | | * Acetaldehyde | Sulphur dioxide | * Potassium | | * Acetic acid | * Free | * Manganese | | * Alcohol NIR | * Total | * Sodium | | * Allergens: Egg | * Specific gravity | * Iron | | * Allergens: Casein | * Smoke taint | * Lead | | * *Brettanomyces* by PCR | * Titratable acidity |  | | * 4EP+4EG | * Turbidity | MICROBIOLOGICAL TEST | | * Cold stability (tartrate) | * Volatile acidity | * *Brettanomyces* plating | | * Ethyl Acetate | * YAN | * Lactic acid bacteria | | * Fructose | * Other (Write below) | * Yeast and mould | | * Glucose/Fructose | * Acetic acid bacteria | | * Heat stability (protein) | * Sterility check | | * Malic acid | **METALS** | * (all above) | | * Methanol | * All | * Haze/sediment ID | | * pH | * Calcium |  | | ATTENTION Juice or fermenting samples must not be sent in glass containers  We can perform more than what is listed above. Please contact your local laboratory or [info@winechek.com](mailto:info@winechek.com) for further information | | | | [Lab-yarra@winechek.com](mailto:Lab-yarra@winechek.com)  [Lab-barossa@winechek.com](mailto:Lab-barossa@winechek.com)  [Lab-wa@winechek.com](mailto:Lab-wa@winechek.com)  [Lab-tas@winechek.com](mailto:Lab-tas@winechek.com)  [Lab-nsw@winechek.com](mailto:Lab-nsw@winechek.com) | | | |  | |  |  |  | | --- | --- | --- | | **EASYTEST ROUTINE WINE SAMPLE SYSTEM** | | | | Winery |  | Sender: | | Sample |  | Date: | | **CHEMICAL TESTS** | * Sucrose | * Copper | | * Acetaldehyde | Sulphur dioxide | * Potassium | | * Acetic acid | * Free | * Manganese | | * Alcohol NIR | * Total | * Sodium | | * Allergens: Egg | * Specific gravity | * Iron | | * Allergens: Casein | * Smoke taint | * Lead | | * *Brettanomyces* by PCR | * Titratable acidity |  | | * 4EP+4EG | * Turbidity | MICROBIOLOGICAL TEST | | * Cold stability (tartrate) | * Volatile acidity | * *Brettanomyces* plating | | * Ethyl Acetate | * YAN | * Lactic acid bacteria | | * Fructose | * Other (Write below) | * Yeast and mould | | * Glucose/Fructose | * Acetic acid bacteria | | * Heat stability (protein) | * Sterility check | | * Malic acid | **METALS** | * (all above) | | * Methanol | * All | * Haze/sediment ID | | * pH | * Calcium |  | | ATTENTION Juice or fermenting samples must not be sent in glass containers  We can perform more than what is listed above. Please contact your local laboratory or [info@winechek.com](mailto:info@winechek.com) for further information | | | | [Lab-yarra@winechek.com](mailto:Lab-yarra@winechek.com)  [Lab-barossa@winechek.com](mailto:Lab-barossa@winechek.com)  [Lab-wa@winechek.com](mailto:Lab-wa@winechek.com)  [Lab-tas@winechek.com](mailto:Lab-tas@winechek.com)  [Lab-nsw@winechek.com](mailto:Lab-nsw@winechek.com) | | | |
| |  |  |  | | --- | --- | --- | | **EASYTEST ROUTINE WINE SAMPLE SYSTEM** | | | | Winery |  | Sender: | | Sample |  | Date: | | **CHEMICAL TESTS** | * Sucrose | * Copper | | * Acetaldehyde | Sulphur dioxide | * Potassium | | * Acetic acid | * Free | * Manganese | | * Alcohol NIR | * Total | * Sodium | | * Allergens: Egg | * Specific gravity | * Iron | | * Allergens: Casein | * Smoke taint | * Lead | | * *Brettanomyces* by PCR | * Titratable acidity |  | | * 4EP+4EG | * Turbidity | MICROBIOLOGICAL TEST | | * Cold stability (tartrate) | * Volatile acidity | * *Brettanomyces* plating | | * Ethyl Acetate | * YAN | * Lactic acid bacteria | | * Fructose | * Other (Write below) | * Yeast and mould | | * Glucose/Fructose | * Acetic acid bacteria | | * Heat stability (protein) | * Sterility check | | * Malic acid | **METALS** | * (all above) | | * Methanol | * All | * Haze/sediment ID | | * pH | * Calcium |  | | ATTENTION Juice or fermenting samples must not be sent in glass containers  We can perform more than what is listed above. Please contact your local laboratory or [info@winechek.com](mailto:info@winechek.com) for further information | | | | [Lab-yarra@winechek.com](mailto:Lab-yarra@winechek.com)  [Lab-barossa@winechek.com](mailto:Lab-barossa@winechek.com)  [Lab-wa@winechek.com](mailto:Lab-wa@winechek.com)  [Lab-tas@winechek.com](mailto:Lab-tas@winechek.com)  [Lab-nsw@winechek.com](mailto:Lab-nsw@winechek.com) | | | |  | |  |  |  | | --- | --- | --- | | **EASYTEST ROUTINE WINE SAMPLE SYSTEM** | | | | Winery |  | Sender: | | Sample |  | Date: | | **CHEMICAL TESTS** | * Sucrose | * Copper | | * Acetaldehyde | Sulphur dioxide | * Potassium | | * Acetic acid | * Free | * Manganese | | * Alcohol NIR | * Total | * Sodium | | * Allergens: Egg | * Specific gravity | * Iron | | * Allergens: Casein | * Smoke taint | * Lead | | * *Brettanomyces* by PCR | * Titratable acidity |  | | * 4EP+4EG | * Turbidity | MICROBIOLOGICAL TEST | | * Cold stability (tartrate) | * Volatile acidity | * *Brettanomyces* plating | | * Ethyl Acetate | * YAN | * Lactic acid bacteria | | * Fructose | * Other (Write below) | * Yeast and mould | | * Glucose/Fructose | * Acetic acid bacteria | | * Heat stability (protein) | * Sterility check | | * Malic acid | **METALS** | * (all above) | | * Methanol | * All | * Haze/sediment ID | | * pH | * Calcium |  | | ATTENTION Juice or fermenting samples must not be sent in glass containers  We can perform more than what is listed above. Please contact your local laboratory or [info@winechek.com](mailto:info@winechek.com) for further information | | | | [Lab-yarra@winechek.com](mailto:Lab-yarra@winechek.com)  [Lab-barossa@winechek.com](mailto:Lab-barossa@winechek.com)  [Lab-wa@winechek.com](mailto:Lab-wa@winechek.com)  [Lab-tas@winechek.com](mailto:Lab-tas@winechek.com)  [Lab-nsw@winechek.com](mailto:Lab-nsw@winechek.com) | | | |
| |  |  |  | | --- | --- | --- | | **EASYTEST ROUTINE WINE SAMPLE SYSTEM** | | | | Winery |  | Sender: | | Sample |  | Date: | | **CHEMICAL TESTS** | * Sucrose | * Copper | | * Acetaldehyde | Sulphur dioxide | * Potassium | | * Acetic acid | * Free | * Manganese | | * Alcohol NIR | * Total | * Sodium | | * Allergens: Egg | * Specific gravity | * Iron | | * Allergens: Casein | * Smoke taint | * Lead | | * *Brettanomyces* by PCR | * Titratable acidity |  | | * 4EP+4EG | * Turbidity | MICROBIOLOGICAL TEST | | * Cold stability (tartrate) | * Volatile acidity | * *Brettanomyces* plating | | * Ethyl Acetate | * YAN | * Lactic acid bacteria | | * Fructose | * Other (Write below) | * Yeast and mould | | * Glucose/Fructose | * Acetic acid bacteria | | * Heat stability (protein) | * Sterility check | | * Malic acid | **METALS** | * (all above) | | * Methanol | * All | * Haze/sediment ID | | * pH | * Calcium |  | | ATTENTION Juice or fermenting samples must not be sent in glass containers  We can perform more than what is listed above. Please contact your local laboratory or [info@winechek.com](mailto:info@winechek.com) for further information | | | | [Lab-yarra@winechek.com](mailto:Lab-yarra@winechek.com)  [Lab-barossa@winechek.com](mailto:Lab-barossa@winechek.com)  [Lab-wa@winechek.com](mailto:Lab-wa@winechek.com)  [Lab-tas@winechek.com](mailto:Lab-tas@winechek.com)  [Lab-nsw@winechek.com](mailto:Lab-nsw@winechek.com) | | | |  | |  |  |  | | --- | --- | --- | | **EASYTEST ROUTINE WINE SAMPLE SYSTEM** | | | | Winery |  | Sender: | | Sample |  | Date: | | **CHEMICAL TESTS** | * Sucrose | * Copper | | * Acetaldehyde | Sulphur dioxide | * Potassium | | * Acetic acid | * Free | * Manganese | | * Alcohol NIR | * Total | * Sodium | | * Allergens: Egg | * Specific gravity | * Iron | | * Allergens: Casein | * Smoke taint | * Lead | | * *Brettanomyces* by PCR | * Titratable acidity |  | | * 4EP+4EG | * Turbidity | MICROBIOLOGICAL TEST | | * Cold stability (tartrate) | * Volatile acidity | * *Brettanomyces* plating | | * Ethyl Acetate | * YAN | * Lactic acid bacteria | | * Fructose | * Other (Write below) | * Yeast and mould | | * Glucose/Fructose | * Acetic acid bacteria | | * Heat stability (protein) | * Sterility check | | * Malic acid | **METALS** | * (all above) | | * Methanol | * All | * Haze/sediment ID | | * pH | * Calcium |  | | ATTENTION Juice or fermenting samples must not be sent in glass containers  We can perform more than what is listed above. Please contact your local laboratory or [info@winechek.com](mailto:info@winechek.com) for further information | | | | [Lab-yarra@winechek.com](mailto:Lab-yarra@winechek.com)  [Lab-barossa@winechek.com](mailto:Lab-barossa@winechek.com)  [Lab-wa@winechek.com](mailto:Lab-wa@winechek.com)  [Lab-tas@winechek.com](mailto:Lab-tas@winechek.com)  [Lab-nsw@winechek.com](mailto:Lab-nsw@winechek.com) | | | |