|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|

|  |
| --- |
| **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 containersWe can perform more than what is listed above. Please contact your local laboratory or info@winechek.com for further information |
| Lab-yarra@winechek.comLab-barossa@winechek.comLab-wa@winechek.comLab-tas@winechek.comLab-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 containersWe can perform more than what is listed above. Please contact your local laboratory or info@winechek.com for further information |
| Lab-yarra@winechek.comLab-barossa@winechek.comLab-wa@winechek.comLab-tas@winechek.comLab-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 containersWe can perform more than what is listed above. Please contact your local laboratory or info@winechek.com for further information |
| Lab-yarra@winechek.comLab-barossa@winechek.comLab-wa@winechek.comLab-tas@winechek.comLab-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 containersWe can perform more than what is listed above. Please contact your local laboratory or info@winechek.com for further information |
| Lab-yarra@winechek.comLab-barossa@winechek.comLab-wa@winechek.comLab-tas@winechek.comLab-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 containersWe can perform more than what is listed above. Please contact your local laboratory or info@winechek.com for further information |
| Lab-yarra@winechek.comLab-barossa@winechek.comLab-wa@winechek.comLab-tas@winechek.comLab-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 containersWe can perform more than what is listed above. Please contact your local laboratory or info@winechek.com for further information |
| Lab-yarra@winechek.comLab-barossa@winechek.comLab-wa@winechek.comLab-tas@winechek.comLab-nsw@winechek.com |

 |