



FACT SHEET

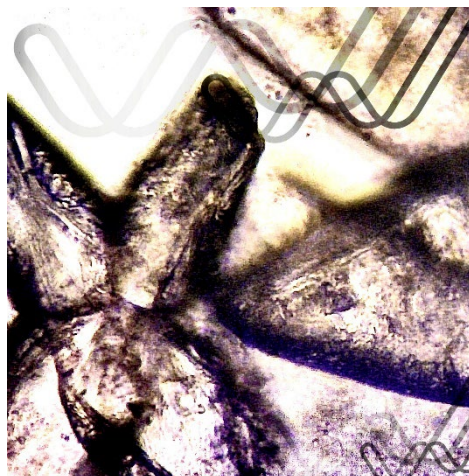
TARTRATE STABILITY TESTING

Cold stability is the wine's ability to resist the precipitation of tartrates causing crystallisation. Cold stability tests are an essential part of winemaking as consumers demand brilliant clarity.

Conductivity is an objective measurement of the potassium ion concentration in wine. Precipitation of tartrate decreases the conductivity over time. Results indicate the potential stability of the wine.

- Tsat gives quick results on tank whites & light rosé.
- ITC50 determines whether the wine is stable after treatment.
- DIT% determines if the wine is stable prior to stabilisation treatment and, if it is unstable, what level of treatment is required.

Contact our dedicated team in the NATA accredited laboratories to answer any of your questions.



Tests

- Saturation Temperature (Tsat)
- Critical Tartaric Stability Index (ITC50)
- Degree of Tartrate Instability (DIT%)

Test	Tsat	ITC50	DIT%
Required volume	50 mL	200 mL	200 mL
Background	Minimum temperature at which the wine will precipitate tartrates based on the increase in conductivity at room temperature	Constant agitation and monitoring of conductivity at -4°C over 4 hours in wine spiked with tartrate and glass beads acting as nucleation points	Constant agitation and monitoring of conductivity at -4°C over 4 hours in tartrate supersaturated wine
Sample	White tank and sparkling wines, light colour rosé, no red wines	Red and white wine treated by any stabilising procedure	Red and white wine that are to be treated with CMC or Mannoprotein
Result	Stable if Tsat < 12°C white, rosé; < 10°C sparkling	Stable if ITC50 < 15 aS/cm	Stable if DIT% < 4.8%
Duration	10 min	6 hours	5 hours

