

ANALYTICAL SERVICES

Timing of Analysis

Are these the tests on the schedule that we recommend for YOUR wine? Not necessarily!

These are just guidelines which must be adjusted to fit each winery situation, or you may do too many or too few tests, or at inappropriate times.

WE CAN HELP you chose a wine testing schedule that works for your procedures and your budget.



Each winery's situation is different, so tests that one finds essential are optional to another.

Here are some suggestions for tests to be done at different times in a wine's life.

Grapes/Juice

Brix
pH
Total acidity
Ammonia/NOPA

Optional:

Malic acid
Potassium
Total SO₂ (to check mixing)
Microscopic exam for non-*Saccharomyces* yeast

During Fermentation

Brix/temperature every day
pH if acid addition was made, or if ML is active
Malic acid if bacteria added

Optional:

Yeast viability check
Microscopic exam for *Kloeckera*, ML bacteria, etc

Sluggish/Stuck Fermentation

Alcohol
Glucose/fructose
Micro exam
Yeast viability

Stuck wines if lactic bacteria seen under 'scope:

Malic acid, enzymatic
Volatile acidity
pH
Sensory evaluation

After Yeast Fermentation

Sensory evaluation
Residual sugar (tablet, Rebelein, enzymatic)
Glucose & fructose if ferment stuck
Total acidity
pH
Alcohol
Total SO₂ (free SO₂ is bound up during ferment)

After ML Fermentation

Sensory evaluation
Malic acid
Total acidity
pH
Acid addition trials if needed
Total SO₂ if none added after yeast fermentation
(Free/Total SO₂ if SO₂ added after fermentation)

During Cellaring

Free & Total SO₂
pH
Total acidity if additions/reductions made
Cold stability (white)
Protein stability/bentonite trials (white)
Malic acid (if needed)
Sensory evaluation

Optional:

Volatile acidity
Fining trials for improvement
Sulphide detection/treatment trials
Acid addition/reduction trials
Micro exam/microbe culture if activity/film present
Brettanomyces culture
(if cellar has ever purchased any used barrels)

Before Bottling

Free & Total SO₂
pH if not tested recently
Alcohol if barrel aged
Residual sugar if not tested dry earlier
Cold/heat stability if any blending done (white)
Sensory evaluation

Optional:

Brettanomyces, *Pediococcus* culture
(red intended to be bottled unfiltered)
Adjustment trials if needed
Fining trials if needed
Sulphide detection/treatment trials

After Bottling

Bottle sterility check if sterile-filtered
(membrane culture for yeast & bacteria)
Free & Total SO₂ (for post-bottling records)

During Bottle Aging

Sediment/haze identification if any forms
Micro exam/culture if wine is active in the bottle
Periodic sensory evaluation

Danger signals:

Evaluate wine immediately for microbial activity and/or chemical imbalance if any of the following signs is noticed. Test Free/Total SO₂, pH, check for sulphides, microscopic exam, and culture for spoilage microbes.

Watch out for:

- **film on surface of wine or persistent haze in wine**
- **wine that was clear becomes cloudy/hazy/gassy or develops a precipitate**
- **ANY negative change in colour, aroma, or flavour**

A rigorous schedule of testing will reduce the guesswork and give you a chance to take corrective measures before losing wine quality.

