



**PACIFIC RIM  
OENOLOGY  
SERVICES LTD**

Postal: PO Box 1132, Blenheim 7240  
 Courier: 4 Bristol St, Riverlands, Blenheim  
 Phone: (03) 577 9000 Fax: (03) 577 9001  
 Email: info@pros.co.nz

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## LAB021 Analysis Request Form

*PLEASE FILL OUT BOTH SIDES OF THIS FORM AND SEND OR BRING WITH YOUR SAMPLES  
 LABEL EACH SAMPLE WITH YOUR COMPANY NAME, SAMPLE NAME, DATE, AND PHONE NUMBER  
 SAMPLE BOTTLES ARE AVAILABLE ON REQUEST*

**MINIMUM ANALYSIS CHARGE \$10.00**

CUSTOMER PO #: \_\_\_\_\_ Batch Number (Office use): \_\_\_\_\_

**WHEN** DATE SENT: \_\_\_\_/\_\_\_\_/\_\_\_\_ DATE RECEIVED: \_\_\_\_/\_\_\_\_/\_\_\_\_

VIA: \_\_\_\_\_ in person \_\_\_\_\_ Post \_\_\_\_\_ Courier: \_\_\_\_\_ Other \_\_\_\_\_

**WHO** COMPANY NAME: \_\_\_\_\_  
 (or name of the person submitting the sample, if not a company)

PERSON TO CONTACT: \_\_\_\_\_

POST ADDRESS: \_\_\_\_\_  
 \_\_\_\_\_

PHONE including STD (daytime): \_\_\_\_\_ MOBILE: \_\_\_\_\_

EMAIL ADDRESS: \_\_\_\_\_

**WHAT** SAMPLE TYPE(S) and CODE(S): U – Uncrushed grapes J – Juice F – Fermenting W – Wine in Cellar  
 B – Bottled wine Be – Beer C - Cider O – Other sample type \_\_\_\_\_

IF YOU HAVE MORE THAN 12 SAMPLES, PLEASE CARRY OVER THE NUMBERING AND SAMPLE NAME IN ANOTHER COPY OF THIS FORM

#	NAME	CODE	#	NAME	CODE
1.			7.		
2.			8.		
3.			9.		
4.			10.		
5.			11.		
6.			12.		

**WHY** \_\_\_ DO ONLY THE TESTS I SELECT \_\_\_ I AM NOT SURE WHICH TESTS TO RUN (please ring us to discuss the sample)  
**(PLEASE ADVISE IF SAMPLE MAY POTENTIALLY BECOME A LEGAL MATTER)**

COMMENTS: \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

**RESULTS** RESULTS ARE NEEDED BY (DATE) \_\_\_\_\_ Please indicate if there is an urgent deadline

\_\_\_ PLEASE PHONE RESULTS \_\_\_\_\_ PLEASE EMAIL RESULTS

Results will be sent by email



## LAB021 Analysis Request Form

### ANALYSIS TESTS REQUESTED

If you are not sure which tests to select, please ring us to discuss your sample. Sample volume stated is the minimum volume required.  
\* Samples which are required to be in full sample bottles / containers

**PLEASE PUT THE SAMPLE NUMBER(S) FROM YOUR LIST ON THE FRONT PAGE IN FRONT OF THE TESTS YOU WANT**

**HAVE YOU ADDED SULPHUR DIOXIDE TO THE SAMPLES? YES / NO**

**HAS LYSOZYME BEEN ADDED TO THESE SAMPLES? YES / NO**

**ACIDITY** (50 ml) \_\_\_\_\_ Total titratable acidity  
(50 ml) \_\_\_\_\_ Volatile acidity (cash still)  
(50 ml) \_\_\_\_\_ " (acetic-enz)

**SULPHUR DIOXIDE (SO<sub>2</sub>) \***  
(50 ml) \_\_\_\_\_ Free (aeration/oxidation)  
(50 ml) \_\_\_\_\_ Total (aeration/oxidation)

**ALCOHOL \*** (150 ml) \_\_\_\_\_ NIR (For use on Labels)

**SO<sub>2</sub> ADDITION RECOMMENDATION**  
(150 ml) \_\_\_\_\_ for: \_\_\_ cellaring or \_\_\_ bottling  
(we must test pH, free & total SO<sub>2</sub>)

**BRIX** (5 ml) \_\_\_\_\_ Refractometer  
(100 ml) \_\_\_\_\_ Digital Density Meter (DMA)

**CO<sub>2</sub> \*** (300 ml) \_\_\_\_\_ Carbodiseur

**MICROBIOLOGY: FILTERED SAMPLE**  
(500+ ml or unopened 750 ml bottle for post-bottling wine sterility)  
Membrane Filtration Culture for:  
\_\_\_\_\_ Yeast/Mould, Bacteria (White Wine)  
\_\_\_\_\_ Yeast/Mould, Bacteria & Brettanomyces/Dek. (Red Wine)

**COLD or HEAT (PROTEIN) STABILITY**  
(150 ml) \_\_\_\_\_ Cold Stability  
(25 ml) \_\_\_\_\_ Heat Stability Incubation  
(no fining trials)  
(750 ml) \_\_\_\_\_ Bentonite fining trials  
(includes incubation)

**MICROBIOLOGY: UNFILTERED (OR CLOUDY) SAMPLE (50+ ml)**  
Direct Culture (Detection limit: 2 cells/ml) for:  
\_\_\_\_\_ Brettanomyces/Dek.  
\_\_\_\_\_ Brettanomyces/Dek. Monthly Sampling  
\_\_\_\_\_ Wine in Cellar (White & Red wines)  
(this will include Yeast/Mould, Bacteria & Brettanomyces/Dek  
culturing and microscopic examination)

**ENZYMATIC** (50 ml) \_\_\_\_\_ Malic acid  
(50 ml) \_\_\_\_\_ Glucose/Fructose  
(Approx. RS \_\_\_\_\_ g/L for dilution purposes)

**METALS** (50 ml) \_\_\_\_\_ Copper \_\_\_\_\_ Iron  
(50 ml) \_\_\_\_\_ Other: \_\_\_\_\_

**MICROSCOPIC EXAMINATION (50 ml)**  
\_\_\_\_\_ Cellar \_\_\_\_\_ ML Bacteria \_\_\_\_\_ Yeast \_\_\_\_\_ Sediment

**NITROGEN, YAN** (50 ml) \_\_\_\_\_ Ammonia & A-Amino Nitrogen

(50 ml) \_\_\_ Viability estimate \_\_\_ Yeast Count (if viability >15%)

**pH** (50 ml) \_\_\_\_\_

**MICROBIOLOGY: DNA Testing for *Brettanomyces bruxellensis***  
(50 ml) \_\_\_\_\_ VinoBrett by Veriflow

**RESIDUAL SUGAR**  
(5 ml) \_\_\_\_\_ Tablet test (if under 1%)  
(100 ml) \_\_\_\_\_ Rebelein  
(Approx. RS \_\_\_\_\_ g/L for dilution purposes)  
(100 ml) \_\_\_\_\_ Inverted  
(if sucrose added within 7 days of sampling)

**SULPHIDES \*** (500 ml) \_\_\_\_\_ Detection/removal

**SG** (50 ml) \_\_\_\_\_ Digital Density Meter (DMA)

**SENSORY EVALUATION (750 ml)**  
Comments: \_\_\_\_\_

**TURBIDITY** (50 ml) \_\_\_\_\_ Turbidimeter

**SENSORY EVALUATION FOR ADJUSTMENTS (750 ml)**  
Comments: \_\_\_\_\_

### OR SELECT FROM THE ANALYSIS PANELS LISTED BELOW:

- BASIC JUICE PANEL** (100 ml) \_\_\_\_\_ TA, Brix, pH
- EXPANDED JUICE PANEL** (100 ml) \_\_\_\_\_ TA, Brix, pH, YAN (Ammonia/NOPA), Nutrient Recommendation
- BASIC WINE CHEMISTRY \*** (500 ml) \_\_\_\_\_ TA, VA, Alcohol (NIR), pH, FSO<sub>2</sub> & TSO<sub>2</sub>
- CELLAR MAINTENANCE PANEL \*** (200 ml) \_\_\_\_\_ VA, pH, FSO<sub>2</sub>, TSO<sub>2</sub>, SO<sub>2</sub> Recommendation, Direct culture (Wine in Cellar), Microscopic Exam
- COMPREHENSIVE WINE PANEL \*** (500 ml) \_\_\_\_\_ TA, VA, Alcohol (NIR), Malic acid (Enzymatic), pH, Residual Sugar (Rebelein), FSO<sub>2</sub>, TSO<sub>2</sub>, Direct culture (Wine in Cellar), Micro. Exam
- STUCK FERMENT PANEL** (250-300 ml) \_\_\_\_\_ VA, Alcohol (NIR), Glucose/Fructose, pH, Microscopic Exam, Yeast count/Viability
- COMPREHENSIVE PRE-BOTTLING PANEL \*** (500 ml) \_\_\_\_\_ Alcohol (NIR), Malic acid (Enzymatic), Glucose/Fructose, pH, FSO<sub>2</sub>, TSO<sub>2</sub>, SO<sub>2</sub> Recommendation, Direct Culture (Wine in Cellar), Micro. Exam, Sensory evaluation for adjustments  
Plus: For White Wines – Heat & Cold Stability
- MICROBIAL STABILITY PANEL** (200 ml) \_\_\_\_\_ Malic acid (Enzymatic), Glucose/Fructose, pH, Direct Culture (Wine in Cellar), Microscopic Exam
- POST-BOTTLING CHECK** (750 ml Unopened) \_\_\_\_\_ pH, FSO<sub>2</sub>, TSO<sub>2</sub>, Membrane filtration culture (as required for white & red wines)
- DISPUTES PANEL** (4 x 750ml Unopened) \_\_\_\_\_ As discussed (please advise if the sample is a legal matter)