



**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

Original: 16/01/08
 Issue: 28/07/17
 Version: 14
 Owner: Lab Manager
 Page: 1 of 2

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: _____

PERSON TO CONTACT: _____

POST ADDRESS: _____

PHONE including STD (daytime): _____ MOBILE: _____

EMAIL ADDRESS: _____

EMAIL CC: _____

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



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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)

ALCOHOL * (150 ml) _____ NIR (For use on Labels)

BRIX (5 ml) _____ Refractometer
(100 ml) _____ Digital Density Meter (DMA)

CO₂ * (300 ml) _____ Carbodiseur

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

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

METALS (50 ml) _____ Copper _____ Iron
(50 ml) _____ Other: _____

NITROGEN, YAN (50 ml) _____ Ammonia & A-Amino Nitrogen

pH (50 ml) _____

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)

SG (100 ml) _____ Digital Density Meter (DMA)

TURBIDITY (100 ml) _____ Turbidimeter

SULPHUR DIOXIDE (SO₂) *
(50 ml) _____ Free (aeration/oxidation)
(50 ml) _____ Total (aeration/oxidation)

SO₂ ADDITION RECOMMENDATION
(150 ml) _____ for: ___ cellaring or ___ bottling
(we must test pH, free & total SO₂)

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)

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)

MICROSCOPIC EXAMINATION (50 ml)
_____ Cellar _____ ML Bacteria _____ Yeast _____ Sediment

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

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

SULPHIDES * (500 ml) _____ Detection/removal

SENSORY EVALUATION (750 ml)
Comments: _____

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, FSO₂ & TSO₂

CELLAR MAINTENANCE PANEL * (200 ml) _____ VA, pH, FSO₂, TSO₂, SO₂ Recommendation, Direct culture (Wine in Cellar), Microscopic Exam

COMPREHENSIVE WINE PANEL * (500 ml) _____ TA, VA, Alcohol (NIR), Malic acid (Enzymatic), pH, Residual Sugar (Rebelein), FSO₂, TSO₂, 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, FSO₂, TSO₂, SO₂ 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, FSO₂, TSO₂, 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)