



**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: 18/01/18  
 Version: 16  
 Owner: Lab Manager  
 Page: 1 of 2

## LAB020 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

\_\_\_ REPORT SAMPLES INDIVIDUALLY Results will be sent by email



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## LAB020 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**

<b>ACIDITY</b>	(50 ml) _____ Total titratable acidity	<b>SULPHUR DIOXIDE (SO<sub>2</sub>) *</b>	(50 ml) _____ Free (aeration/oxidation)
	(50 ml) _____ Volatile acidity (Acetic acid – Enz.)		(50 ml) _____ Total (aeration/oxidation)
<b>ALCOHOL *</b>	(150 ml) _____ NIR (For use on Labels)	<b>SO<sub>2</sub> ADDITION RECOMMENDATION</b>	(150 ml) _____ for: ___ cellaring or ___ bottling (we must test pH, free & total SO <sub>2</sub> )
<b>BRIX</b>	(5 ml) _____ Refractometer	<b>MICROBIOLOGY: FILTERED SAMPLE</b>	(500+ ml or unopened 750 ml bottle for post-bottling wine sterility)
	(100 ml) _____ Digital Density Meter (DMA)		Membrane Filtration Culture for:
<b>CO<sub>2</sub> *</b>	(300 ml) _____ Carbodoseur		_____ Yeast/Mould, Bacteria (White Wine)
<b>COLD or HEAT (PROTEIN) STABILITY</b>	(150 ml) _____ Cold Stability		_____ Yeast/Mould, Bacteria & Brettanomyces/Dek. (Red Wine)
	(100 ml) _____ Heat Stability Incubation (no fining trials)		_____ Yeast/Mould, Bacteria & Brett./Dek. (Beer/Cider/Other)
	(750 ml) _____ Bentonite fining trials (includes incubation)	<b>MICROBIOLOGY: UNFILTERED (OR CLOUDY) SAMPLE (50+ ml)</b>	Direct Culture (Detection limit: 2 cells/ml) for:
<b>ENZYMATIC</b>	(50 ml) _____ Malic acid		_____ Brettanomyces/Dek.
	(50 ml) _____ Glucose/Fructose		_____ Brettanomyces/Dek. Monthly Sampling
	(Approx. RS _____ g/L for dilution purposes)		_____ Wine in Cellar (White/Red wines/Beer/Cider/Other)
<b>METALS</b>	(50 ml) _____ Copper _____ Iron		(this will include Yeast/Mould, Bacteria & Brettanomyces/Dek culturing and Microscopic Examination)
	(50 ml) _____ Other: _____	<b>MICROSCOPIC EXAMINATION (50 ml)</b>	(50 ml) ___ Viability estimate ___ Yeast Count (if viability >15%)
<b>NITROGEN, YAN</b>	(50 ml) _____ Ammonia & A-Amino Nitrogen	<b>MICROBIOLOGY: DNA Testing for <i>Brettanomyces bruxellensis</i></b>	(50 ml) _____ VinoBrett by Veriflow
<b>pH</b>	(50 ml) _____	<b>SULPHIDES *</b>	(500 ml) _____ Detection/removal
<b>RESIDUAL SUGAR</b>	(100 ml) _____ Rebelein	<b>SENSORY EVALUATION *</b>	(200 ml)
	(Approx. RS _____ g/L for dilution purposes)		Comments: _____
	(100 ml) _____ Inverted	<b>SENSORY EVALUATION FOR ADJUSTMENTS *</b>	(750 ml)
	(if sucrose added within 7 days of sampling)		Comments: _____
<b>SG</b>	(100 ml) _____ Digital Density Meter (DMA)		
<b>TURBIDITY</b>	(100 ml) _____ Turbidimeter		

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

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