



To simplify the large amount of data, we will provide you with a separate table for **white and red juice results**.

Data collected between 22-28 February 2019												
Cultivar	Region		Balling	pH	TA	Malic	NOPA	NH4	YAN	Glucose	Fructose	Potassium
Chardonnay	Elgin	Max	23.93	3.52	6.25	2.77	153	73	226	114.45	111.31	1767.75
		Min	22.04	3.37	6.27	2.01	186	89	275	98.16	102.3	1231.35
		Avg	22.93	3.45	6.32	2.47	169	73	241	107.58	107.63	1393.43
	Stellenbosch	Max	24.05	3.57	6.87	3.76	195	41	236	113.13	106.31	1864.99
		Min	22.07	3.60	6.32	3.27	215	81	296	95.69	100.03	1564.52
		Avg	22.71	3.47	7.39	3.56	180	80	260	108.60	101.57	1673.20
Chenin Blanc	Stellenbosch	Max	27.15	3.44	7.14	3.15	191	61	252	111.00	137.1	1514.09
		Min	22.04	3.70	5.30	3.48	186	38	224	114.14	97.44	1991.35
		Avg	23.29	3.53	5.53	2.75	164	44	208	111.71	108.15	1541.85
Sauvignon Blanc	Elgin	Max	25.35	3.49	5.32	1.74	174	55	229	123.99	122.76	1630.72
		Min	22.02	3.39	7.69	3.69	287	94	381	99.23	96.6	1686.48
		Avg	22.86	3.31	7.25	2.84	184	73	257	109.34	103.88	1340.94
	Stellenbosch	Max	25.63	3.60	4.30	2.42	239	63	302	114.50	128.75	999.61
		Min	22.56	3.40	6.30	2.04	145	47	192	108.49	103.49	1604.86
		Avg	24.32	3.47	5.51	2.55	232	60	292	118.03	113.64	1428.82
Walker Bay	Max	24.73	3.19	7.69	2.62	108	33	141	115.64	114.02	1315.9	
	Min	22.26	3.27	7.52	3.16	186	71	257	105.43	97.16	1375.85	
	Avg	23.35	3.29	7.13	2.87	154	59	212	115.05	107.57	1383.53	



Happy harvesting!

Log your samples online: <https://client.vinlab.com/>

Regards,

The Vinlab Team