



WINE (GENERAL) - ANALYSIS REQUEST FORM

Company	Email
Contact person	Date ____ / ____ / 20____ Tel

Sample number (for laboratory use only)	Sample nr	Sample nr	Sample nr	Sample nr	Sample nr
Cultivar / Product					
Description					
Tank number					
Vintage					
Alc	Label/Pyc	± 0.2 % v/v			
	WScan	± 0.3 % v/v			
Extract		g/L			
Specific Gravity (SG)					
Residual Sugar (RS)		± 0.5 g/L			
Volatile Acidity (VA)		± 0.05 g/L			
pH		± 0.1			
Titratable acidity (TA)		± 0.2 g/L			
Free SO₂	Ripper	± 5 mg/L			
	Asp	± 5 mg/L			
Total SO₂	Ripper	± 8 mg/L			
	Asp	± 8 mg/L			
Protein Stability					
Bentonite fining		g/hl			
Cold Stability	Quick Freeze				
	3-Day Freeze				
	6-Day Freeze				
Cold Stability Trials	CMC				
	Zenith Colour				
	Zenith Uno				
Stabilab (Conductivity)		%			
Drop-Out		g/L			
Pinking					
Malic Acid		g/L			
Lactic Acid		g/L			
MLF		%			
Filterability					
Turbidity		ntu			
CO₂	EXTRA BOTTLE NEEDED				
Dissolved O₂ (Tank samples)					
Total Oxygen (Bottled wine)					
Pressure		bar at 20°C			
Colour	420, 520, 620 nm	au			
Optical Density at 280 nm		au			
Sorbic Acid		mg/L			
Sorbic Acid (for export purposes)		mg/L			
Tartaric Acid		g/L			
Glucose		g/L			
Fructose		g/L			
Metals	Cu, Fe, Ca, K	mg/L			
Sterility	EXTRA BOTTLE NEEDED				
Micro ID					
Tasting note					
Panel: Red Wine Phenolics					
Panel: Filtration Decision					
Panel: Slow/Stuck Ferment					
Panel: Stuck MLF					
Panel: Brett Management					
SMS MY RESULTS					

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