

Application of ACCUVIN Wine Analysis Tests

<u>Testing by Process Stage</u>	<u>Application by Test Type</u>
<p>Harvest</p> <ul style="list-style-type: none"> Brix pH TA taste tannins <p>Soak</p> <ul style="list-style-type: none"> Free SO₂ - whites D-Lactic Acid <p>Primary Fermentation</p> <ul style="list-style-type: none"> pH Nitrogen Specific Gravity <ul style="list-style-type: none"> Residual Sugar Titrateable Acidity D-Lactic Acid <p>Secondary Fermentation - MLF</p> <ul style="list-style-type: none"> pH L-Lactic Acid Temperature <ul style="list-style-type: none"> Malic Acid D-Lactic Acid Titrateable Acidity <p>Maturation - Start</p> <ul style="list-style-type: none"> pH Free SO₂ TA D-Lactic Acid <p>Bottling</p> <ul style="list-style-type: none"> pH Titrateable Acidity D-Lactic Acid Free SO₂ Alcohol 	<p>pH</p> <ul style="list-style-type: none"> harvest - for optimum ripeness (w/ TA, Brix) pre-fermentation - to optimize yeast fermentation pre-MLF - to optimize growth of desired MLF bacteria post-MLF - to determine proper sulfite additions maturation - to determine proper sulfite additions pre-bottling - to prevent premature/excess aging <p>Titrateable Acidity</p> <ul style="list-style-type: none"> Harvest - for optimum ripeness (w/ pH, Brix) post-fermentation (whites) - to adjust for proper taste balance post-MLF (reds) - to adjust for proper taste balance maturation - to correct for acidity losses during aging pre-bottling - to ensure taste balance (don't bottle immediately after adj.) <p>Residual Sugar</p> <ul style="list-style-type: none"> fermentation - to determine completion of dry wine fermentations <p>L-Lactic Acid</p> <ul style="list-style-type: none"> MLF - to confirm the start of MLF <p>Malic Acid</p> <ul style="list-style-type: none"> pre-MLF - to estimate loss of acidity during MLF (w/ dilution of sample) MLF - to monitor for stuck MLF MLF - to determine completion and time to add sulfite <p>Free SO₂</p> <ul style="list-style-type: none"> to confirm proper addition during cold soak (whites) post fermentation (whites) - to confirm proper addition post MLF (reds) - to confirm proper addition (>50% becomes bound) maturation - to determine need for replacement due to oxidation, binding <p>D-Lactic Acid</p> <ul style="list-style-type: none"> must - to determine excess contamination fermentation - to check for growth of unwanted lactic bacteria, especially with sugar present and a stuck fermentation MLF - - to check for growth of unwanted lactic bacteria maturation - - to check for growth of unwanted lactic bacteria