

# Corkwise Certificate of Analysis

Customer Address

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Corkwise sample for post-bottling analysis

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<b>Report Date :</b>	04 April 2011	<b>Customer Ref/PO:</b>	
<b>Sample ID :</b>		<b>Batch Code:</b>	UNSPECIFIED
<b>Country :</b>		<b>Identifier:</b>	White
<b>Vintage :</b>	2010	<b>Size :</b>	75cl
<b>Closure Type :</b>		<b>Alc %:</b>	11.0

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Analyte	Result	Units
Microbiology Yeast	NIL	cfu/100ml
Microbiology Bacteria	NIL	cfu/100ml
Microbiology Mould	NIL	cfu/100ml
Alcohol	10.39	% Vol
Total Acidity	7.1	g / l
Reducing Sugar	5.4	g / l
Total Dry Extract	25.3	g / l
Sugar Free Dry Extract	19.9	g / l
pH	3.23	
Copper	0.12	mg / l
Iron	1.3	mg / l
Protein Stability	Stable	
Chill Stability	Stable	
Free Sulphur Dioxide	8	mg / l
Total Sulphur Dioxide	76	mg / l

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**NB:** Low free sulphur dioxide, indicating a reduced shelf life, also low alcohol, technically illegal, and label states 11.0% vol.

**Tasting comment:** clean fresh fruity nose and palate with good varietal characteristics, sound organoleptically.

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**- G A Taylor BSc (Hons) CChem CSci MRSC**

These results only relate to the sample(s) tested. Corkwise cannot be held liable in respect of the use to which this information is put.