

Corkwise Certificate of Analysis

Customer Address

Corkwise sample for post-shipment analysis

Report Date :	05 April 2011	Customer Ref/PO:	
Sample ID :		Batch Code:	UNSPECIFIED
Country :		Identifier:	White
Vintage :	2010	Size :	75cl
Closure Type :		Alc %:	UNSPECIFIED

Analyte	Result	Units
Microbiology Yeast	NIL	cfu/100ml
Microbiology Bacteria	NIL	cfu/100ml
Microbiology Mould	NIL	cfu/100ml
Alcohol	11.38	% Vol
Total Acidity	7.4	g / l
Reducing Sugar	<1.0	g / l
Free Sulphur Dioxide	18	mg / l
Total Sulphur Dioxide	75	mg / l
pH	3.18	
Copper	0.23	mg / l
Iron	0.6	mg / l
Protein Stability	Stable	
Chill Stability	Stable	
Discolouration	Positive	

NB: The wine would require treatment to prevent discolouration once bottled. We recommend fining with PVPP. We are able to perform fining trials in order to determine the correct dosage.

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

- 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.