

- **Post Bottling Still Wine Analysis**

Gold Tier (Suitable for PDO/PGI)

Minimum Volume Required	Turnaround Time
750 mL unopened bottle(s)	10-working days

Analyte	Method
Microbiology	Total Viable Plate Count – Aerobic Filtration
ABV [#]	NIR Alcoalyzer
Density	Density Meter
Free & Total SO ₂	Colorimetric via Discrete Analyser
Total Sugar	Enzymatic via Discrete Analyser
pH & Titratable Acidity	pH Electrode and Automated Titration
Total Dry Extract	NIR Alcoalyzer and Density Meter
Volatile Acidity	Enzymatic via Discrete Analyser
Copper & Iron	ICP-MS
Protein Stability	DEFRA Guidance

Silver Tier (Not suitable for PDO/PGI)

Minimum Volume Required	Turnaround Time
750 mL unopened bottle(s)	5-working days

Analyte	Method
Microbiology	Total Viable Plate Count – Aerobic Filtration
ABV [#]	NIR Alcoalyzer
Density	Density Meter
Free & Total SO ₂	Colorimetric via Discrete Analyser
Total Dry Extract	NIR Alcoalyzer and Density Meter
pH & Titratable Acidity	Winescan FTIR
Residual Sugar	Winescan FTIR
Volatile Acidity	Winescan FTIR
Malic Acid	Winescan FTIR

*Packages can only be selected for market ready post packaging still wines or post disgorgement sparkling wines.

[#] Distillation/Densitometry method is required for ABV analysis when sugar concentration is greater than 45 g/L.

- **Post-Disgorgement Analysis**

Gold Tier (Suitable for PDO/PGI)

Minimum Volume Required	Turnaround Time
750 mL unopened bottle(s)	10-working days

Analyte	Method
Pressure	Calibrated Aphrometer
ABV [#]	NIR Alcoalyzer
Density	Density Meter
Free & Total SO ₂	Colorimetric via Discrete Analyser
Total Sugar	Enzymatic via Discrete Analyser
pH & Titratable Acidity	pH Electrode and Automated Titration
Total Dry Extract	NIR Alcoalyzer and Density Meter
Volatile Acidity	Enzymatic via Discrete Analyser
Copper & Iron	ICP-MS
Chill Stability	DEFRA Guidance

Silver Tier (Not suitable for PDO/PGI)

Minimum Volume Required	Turnaround Time
750 mL unopened bottle(s)	2-working days

Analyte	Method
Pressure	Calibrated Aphrometer
ABV [#]	NIR Alcoalyzer
Density	Density Meter
Free & Total SO ₂	Colorimetric via Discrete Analyser
Total Sugar	Enzymatic via Discrete Analyser
Total Dry Extract	NIR Alcoalyzer and Density Meter
pH & Titratable Acidity	Winescan FTIR
Volatile Acidity	Winescan FTIR
Malic Acid	Winescan FTIR

*Packages can only be selected for market ready post packaging still wines or post disgorgement sparkling wines.

Distillation/Densitometry method is required for ABV analysis when sugar concentration is greater than 45 g/L.

- **Pre-Bottling or Sparkling Base Wine Analysis**

Gold Tier

Minimum Volume Required	Turnaround Time
500 mL	5-working days

Analyte	Method
ABV [#]	NIR Alcoalyzer
Density	Density Meter
Free & Total SO ₂	Colorimetric via Discrete Analyser
Total Sugar	Enzymatic via Discrete Analyser
pH & Titratable Acidity	pH Electrode and Automated Titration
Chill & Protein Stability	DEFRA Guidance (+1.5% alcohol for sparkling base wine)

Silver Tier

Minimum Volume Required	Turnaround Time
500 mL	5-working days

Analyte	Method
ABV [#]	WineScan FTIR
Density	WineScan FTIR
Residual Sugar	WineScan FTIR
pH & Titratable Acidity	WineScan FTIR
Volatile Acidity	WineScan FTIR
Malic Acid	WineScan FTIR
Free & Total SO ₂	Colorimetric via Discrete Analyser
Chill & Protein Stability	DEFRA Guidance (+1.5% alcohol for sparkling base wine)

[#] Distillation/Densitometry method is required for ABV analysis when sugar concentration is greater than 45 g/L.

- **Pre-Disgorgement Analysis**

Gold Tier

Minimum Volume Required	Turnaround Time
500 mL (unopened bottle)	5-working days

Analyte	Method
Pressure	Calibrated Aphrometer
ABV [#]	NIR Alcoalyzer
Density	Density Meter
Free & Total SO ₂	Colorimetric via Discrete Analyser
Total Sugar	Enzymatic via Discrete Analyser
pH & Titratable Acidity	pH Electrode and Automated Titration
Chill & Protein Stability	DEFRA Guidance

Silver Tier

Minimum Volume Required	Turnaround Time
500 mL (unopened bottle)	5-working days

Analyte	Method
ABV [#]	WineScan FTIR
Density	WineScan FTIR
pH & Titratable Acidity	WineScan FTIR
Volatile Acidity	WineScan FTIR
Malic Acid	WineScan FTIR
Pressure	Calibrated Aphrometer
Total Sugar	Enzymatic via Discrete Analyser
Free & Total SO ₂	Colorimetric via Discrete Analyser
Chill & Protein Stability	DEFRA Guidance

[#] Distillation/Densitometry method is required for ABV analysis when sugar concentration is greater than 45 g/L.

- **Wine Chemistry**

Gold Tier

Minimum Volume Required	Turnaround Time
500 mL	2-working days

Analyte	Method
ABV [#]	NIR Alcolyzer
Density	Density Meter
Free & Total SO ₂	Colorimetric via Discrete Analyser
pH & Titratable Acidity	pH Electrode and Automated Titration
Residual Sugar	Enzymatic via Discrete Analyser
Malic Acid	Enzymatic via Discrete Analyser
Volatile Acidity	Enzymatic via Discrete Analyser

Silver Tier

Minimum Volume Required	Turnaround Time
500 mL	2-working days

Analyte	Method
ABV [#]	WineScan FTIR
Density	WineScan FTIR
pH & Titratable Acidity	WineScan FTIR
Volatile Acidity	WineScan FTIR
Malic Acid	WineScan FTIR
Residual Sugar	WineScan FTIR
Free & Total SO ₂	Colorimetric via Discrete Analyser

[#] Distillation/Densitometry method is required for ABV analysis when sugar concentration is greater than 45 g/L.

- **Export Analysis**

EU VI1 Analysis

Minimum Volume Required	Turnaround Time
750 mL	2-working days

Analyte	Method
ABV [#]	NIR Alcolyzer
Total Sugar	Enzymatic via Discrete Analyser
Total Alcoholic Strength	Calculation
Total SO ₂	Colorimetric via Discrete Analyser
Titrateable Acidity	pH Electrode and Automated Titration
Citric Acid	Enzymatic via Discrete Analyser
Volatile Acidity	Enzymatic via Discrete Analyser
Total Dry Extract	NIR Alcolyzer and Density Meter

Export – Still Wine (Suitable for Japan)

Minimum Volume Required	Turnaround Time
750 mL	10-working days

Analyte	Method
ABV [#]	NIR Alcolyzer
Density	Density Meter
Total Dry Extract	NIR Alcolyzer and Density Meter
pH & Titrateable Acidity	pH Electrode and Automated Titration
Volatile Acidity	Enzymatic via Discrete Analyser
Free & Total SO ₂	Colorimetric via Discrete Analyser
Residual Sugar	Enzymatic via Discrete Analyser
Sorbic Acid	Steam Extraction and HPLC

Export – Sparkling Wine (Suitable for Japan)

Minimum Volume Required	Turnaround Time
750 mL	10-working days

Analyte	Method
ABV [#]	NIR Alcolyzer
Density	Density Meter
Total Dry Extract	NIR Alcolyzer and Density Meter
pH & Titrateable Acidity	pH Electrode and Automated Titration
Volatile Acidity	Enzymatic via Discrete Analyser
Free & Total SO ₂	Colorimetric via Discrete Analyser
Residual Sugar	Enzymatic via Discrete Analyser
Sorbic Acid	Steam Extraction and HPLC
Pressure	Aphrometer

- **Individual Analysis**

Analyte & Method	Minimum Sample Volume (mL)	Turnaround Time (Working Days)
ABV – NIR Alcolyzer	200	2 days
ABV - Distillation/Densitometry	300	2 days
Acetic Acid - Enzymatic	50	2 days
Ascorbic Acid – DCPIP Titration	100	2 days
Calcium - ICP MS	100	10 days
Chill Stability – DEFRA Guidance	100	5 days
Citric Acid - Enzymatic	50	2 days
Copper – ICP MS	100	10 days
Density – Density Meter	200	2 days
Iron – ICP MS	100	10 days
Malic Acid - Enzymatic	50	2 days
Microbiology Aerobic – Total Viable Plate Count via Sterile Filtration	100	5 days
Organoleptic Assessment – 5 Person Panel WSET Award 2 & 3 Wines	500	2 days
pH – pH Electrode	200	2 days
pH & Titratable Acidity - pH Electrode & Autotitrator	200	2 days
Potassium - ICP MS	100	10 days
Pressure - Aphrometer	1 bottle	2 days
Protein Stability – DEFRA Guidance	100	2 days
Protein Stability – H80 via Turbidity Meter	100	2 days
Residual Sugar (G+F) - Enzymatic	50	2 days
Specific Gravity – Density Meter	200	2 days
SO₂ Free – Colorimetric via Discrete Analyser	50	2 days
SO₂ Total – Colorimetric via Discrete Analyser	50	2 days
SO₂ Free & Total - Colorimetric via Discrete Analyser	50	2 days
Sorbic Acid – Steam Extraction & HPLC	200	10 days
Titratable Acidity – pH Electrode & Autotitrator	200	2 days
Total Dry Extract – NIR & Density Meter	200	2 days
Total Sugar (G+F+S) – Enzymatic	50	2 days
Turbidity – Turbidity Meter	200	2 days
Volatile Acidity – Steam Distillation & Titration	100	2 days
Winescan Juice Screen - FTIR Brix pH TA YAN (Ammonia + PAAN)	200	1 day
Winescan Wine Screen - FTIR ABV Density Residual Sugar pH Titratable Acidity Volatile Acidity Malic Acid	200	2 days

Wine Analysis Packages

Services provided by the Campden BRI group of companies are subject to the Campden BRI Standard Terms of Conditions (as amended from time to time) unless otherwise expressly agreed in writing and signed by a duty representative of Campden BRI. By responding to this quotation and providing the information requested you confirm your acceptance of our terms and conditions.

A copy of the Campden BRI Standard Terms and Conditions of Supply of Goods and Services is available to download from our website at <https://www.campdenbri.co.uk/campdenbri/CampdenBRISupplyTerms.pdf> alternatively a copy can be provided upon request.

Note:

1. Campden BRI may at its absolute discretion, request advance payment of the contract price on the acceptance of the contract and prior to commencement of services. This payment if requested must be paid in accordance with our normal terms and conditions of payment.
2. Payment of invoices is due thirty days following the date of the invoice unless alternative payment arrangements have been agreed in writing by both parties.

01/02/2026