

ELTHAM AND DISTRICT WINEMAKERS GUILD

WINE TESTING SERVICE

The Guild has a Sentia Wine Analyzer (SWA) and testing is available to the recipients of this email. This device can carry out the following important wine tests cheaply and quickly:

Free SO₂

Free SO₂ acts as a preservative, inhibiting both oxidation and microbial spoilage, however there is a balance to strike: too much free SO₂ can affect the taste; too little could mean the wine spoils. For this reason, measuring free SO₂ is important throughout the winemaking process from post fermentation through to bottling. The SWA measures the concentration of free sulfur dioxide (free SO₂) in post-fermentation wine.

Malolactic Fermentation Progress

An incomplete MLF and residual malic acid can cause wine to be unstable, risking refermentation or other spoilage, whereas lactic acid is stable. The SWA can be used to accurately measure the level of malic acid to indicate the progress of malolactic fermentation. When the malic acid is at a safe level, preservatives (normally PMS) can be added to the wine, thereby preventing oxidation and microbial spoilage ensuring long term wine stability.

Also worth mentioning, Fructose & Glucose tests are available to determine residual sugar -these will be made available if there is sufficient demand.

The Guild is able to carry out the above tests at a much lower cost than commercial wine testing laboratories. To date the Guild has only made these tests available to Guild members, however, the committee has now decided to also make these tests available to non-members, particularly winemakers who have entered the Eltham Wine Show.

The Guild will be providing the following methods for you to access these tests:

1. By mail

- a. As the postal address will change from time to time, email your analysis request to analysis@amateurwine.org.au, the current postal address will be emailed back to you.
- b. Prepare your samples and send them by Express Post.
- c. Make your payment for the analyses via direct deposit to the Guild's account.
- d. The results will be sent to you via email or by SMS.

2. By bringing your samples to a monthly Guild Night

The Guild meets on the last Friday of the month at the Eltham Living and Learning Centre at 8pm. Testing of wine samples can be carried out from 7:30pm prior to the meeting commencing.

Email your test request to analysis@amateurwine.org.au early in the week of the meeting to ensure the person performing the testing will be available.

Make your payment for the analyses via direct deposit to the Guild's account.

Visitors to Guild meetings are always welcome, so why not stay for the Guild meeting after your samples have been tested.

Or you can post your sample to:

Vincent Conserva
Eltham & District Winemakers Guild
4 Dalkeith Court
Doncaster East VIC 3109

COST PER TEST

Test	Members	Non-Members
Free SO ₂	\$6	\$10
Malic Acid	\$15	\$25
Fructose	\$10	\$15
Glucose	\$6	\$10

MAKE PAYMENTS TO:

EFT Payments:

Eltham & District Winemakers Guild Inc.
BSB 032-591 Account No 449147 (Westpac Bank)

Or PayID 12 880 379 672

Use the reference ANALYSIS *your surname*

SAMPLE PREPARATION

1. Samples should be in 20ml – 30ml plastic sample tubes (available on-line)
2. Fill the sample tube and cap leaving no ullage
3. Label the sample tube with your: SURNAME, UNIQUE SAMPLE ID, DATE SAMPLED
4. Pack your sample(s) in a padded Express Post bag along with a cover letter including your Full Name, email address, mobile number and the analysis required for each sample tube.
5. Post the samples to the correct analysis address ASAP after collecting the samples

INTERPRETATION OF RESULTS

Free SO₂

The recommended concentration of free sulfur dioxide (SO₂) for a table wine prior to bottling can vary depending on a number of factors, including the type of wine, the pH of the wine, and the winemaker's preferences. The recommended concentration is typically between 20 and 50 ppm (mg/L). Given the current concentration and the desired concentration the AWRI Sulphite Calculator

(https://www.awri.com.au/industry_support/winemaking_resources/calculators/pms/ ,

Apple iTunes App Store and Google Play) can be used to determine the actual quantity of potassium metabisulphite (PMS) to be added to the wine.

MLF Completion

In general, malolactic fermentation (MLF) is considered complete when the concentration of malic acid in the wine drops below 0.1g/L.