



**PACIFIC RIM
OENOLOGY
SERVICES LTD**

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LAB020 Analysis Request Form

PLEASE FILL OUT BOTH SIDES OF THIS FORM AND SEND OR BRING WITH YOUR SAMPLES
LABEL EACH SAMPLE WITH YOUR COMPANY NAME, SAMPLE NAME, DATE, AND PHONE NUMBER
SAMPLE BOTTLES ARE AVAILABLE ON REQUEST

MINIMUM ANALYSIS CHARGE \$10.00

CUSTOMER PO #: _____

Batch Number (Office use): _____

WHEN DATE SENT: ____/____/____

DATE RECEIVED: ____/____/____

VIA: _____ in person _____ Post _____ Courier: _____ Other _____

WHO COMPANY NAME: _____

PERSON TO CONTACT: _____

POST ADDRESS: _____

PHONE: _____ MOBILE: _____

EMAIL ADDRESS: _____

EMAIL CC: _____

ANALYSIS TESTS REQUESTED

Sample volume stated is the minimum volume required

IF YOU HAVE MORE THAN 12 SAMPLES, PLEASE CARRY OVER ONTO ANOTHER COPY

HAVE YOU ADDED SULPHUR DIOXIDE TO THE SAMPLES? YES / NO
HAS LYSOZYME BEEN ADDED TO THESE SAMPLES? YES / NO

WHY ____ DO ONLY THE TESTS I SELECT

____ I AM NOT SURE WHICH TESTS TO RUN (please ring us to discuss the sample)
(PLEASE ADVISE IF SAMPLE MAY POTENTIALLY BECOME A LEGAL MATTER)

RESULTS RESULTS ARE NEEDED BY (DATE) _____ Please indicate if there is an urgent deadline

WHAT SAMPLE TYPE FOR CHART
OVERLEAF

| | |
|----|------------------------------------|
| U | Uncrushed grapes |
| J | Juice |
| F | Fermenting |
| W | Wine in Cellar |
| B | Bottled wine |
| Be | Beer |
| C | Cider |
| O | Other sample type (please specify) |

ANALYSIS PANELS DESCRIPTION

| | |
|---|--|
| BASIC JUICE PANEL | TA, Brix, pH |
| EXPANDED JUICE PANEL | TA, Brix, pH, Nitrogen, YAN |
| STUCK FERMENT PANEL | Acetic acid, Alcohol, Glucose/Fructose, pH, Microscopic Exam, Yeast count/Viability |
| BASIC WINE PANEL * | TA, Acetic acid, Alcohol, pH, FSO ₂ & TSO ₂ |
| COMPREHENSIVE WINE PANEL * | TA, Acetic acid, Alcohol, Malic acid, pH, Glucose/Fructose, FSO ₂ , TSO ₂ , Direct culture (Wine in Cellar), Micro. Exam |
| COMPREHENSIVE PRE-BOTTLING PANEL * | Alcohol, Malic acid, Glucose/Fructose, pH, FSO ₂ , TSO ₂ , Direct Culture (Wine in Cellar), Micro. Exam Plus: For White Wines – Heat & Cold Stability |
| MICROBIAL STABILITY PANEL | Acetic acid, Malic acid, Glucose/Fructose, pH, Direct Culture (Wine in Cellar), Microscopic Exam |
| POST-BOTTLING PANEL | pH, FSO ₂ , TSO ₂ , Membrane filtration culture (as required for white & red wines) |
| DISPUTES PANEL | As discussed (please advise if the sample is a legal matter) |
| WINE EXPORT PANEL (EU) * | Alcohol, Total alcoholic strength, Total dry extract, TA, Acetic acid, Citric acid, TSO ₂ , Total glucose/fructose |

COMMENTS: _____
