



PACIFIC RIM OENOLOGY

SERVICES & SUPPLIES SINCE 1992

Pacific Rim Oenology Services (2017) Ltd
4 Bristol St, Riverlands, Blenheim 7274, PO Box 1132, Blenheim 7240, NZ
Phone (03) 577-9000 Fax (03) 577-9001 info@pros.co.nz

Customer PO # _____

Batch Number (Office use):

Date Sent _____

Date Received

Via: In Person Post Courier Other

Company Name _____

Contact Person _____

Postal Address _____

Phone _____ Mobile _____

Email Address _____

Email CC _____

Sample volume stated in the minimum volume required.
If you have more than 12 samples please complete a further request form

Have you added Sulphur Dioxide to the samples? Yes No

If you are unsure which tests to run please call us to discuss.
Please advise if sample may potentially become a legal matter.

Results are need by (date) _____

Please indicate if there is an urgent deadline

LAB020 ANALYSIS

REQUEST FORM

Please print a copy of this form to 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.

SAMPLE TYPE (for chart on page 2)

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, Total sugar (G/F), pH, Microscopic Exam, Yeast count/viability
Basic Wine Chemistry *	Alcohol, TA, pH, Acetic acid, Malic, Total sugar (G/F), FSO ₂ & TSO ₂
Basic Wine Chemistry + Micro*	Alcohol, TA, pH, Acetic acid, Malic, Total sugar (G/F), FSO ₂ & TSO ₂ , Direct culture (Wine in Cellar), Micro. Exam
Microbial Stability Panel	Acetic acid, Malic acid, Total sugar (G/F), 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)
Wine Export Panel (EU) (Not MPI registered)	Alcohol, Total alcoholic strength, Total dry extract, TA, Acetic acid, Citric acid, TSO ₂ , Total sugar (G/F),
Wine Export Panel (EU + Sorbic) (Not MPI registered)	Alcohol, Total alcoholic strength, Total dry extract, TA, Acetic acid, Citric acid, TSO ₂ , Total sugar (G/F)

Comments

VOLUME REQUIRED / TEST

* Samples which are required to be in full sample bottles / containers

** Approx. RS _____ g/L for dilution purposes

Separate Glucose & Fructose required

Inversion required

#	SAMPLE ID & TYPE	TYPE (see previous page)	VOLUME REQUIRED / TEST
1		* Alcohol	150ml
		pH	100ml
		TA	100ml
		Acetic	100ml
		Malic	100ml
		Calcium	100ml
		Brix (Refractometer or DMA)	100ml
		Density	100ml
		Cold Stability	150ml
		Heat Stability	100ml
		Bentonite fining trials	750ml
		Nitrogen, YAN	100ml
		Total Sugar (Glucose/Fructose)**	100ml
		Turbidity	100ml
		* Free SO ₂	100ml
		* Total SO ₂	100ml
		Membrane filtration – Sterile - Yeast, Bacteria	500+750ml unopened
		Membrane filtration – Unsterile – Yeast, Bacteria, Brett	500+750ml unopened
		Direct Culture: Brettanomyces	100ml
		Direct Culture: Cellar Sample – Yeast, Bacteria, Brett, micro exam	100ml
		DNA testing for Brettanomyces	100ml
		Viability Estimate	100ml
		Other/Sulphide/Sensory/Sorbic	
	see Analysis Panel Description on previous page	Basic Juice Panel	200ml
		Expanded Juice Panel	200ml
		Stuck Ferment Panel	300ml
		* Basic Wine Chemistry	500ml
		* Basic Wine Chemistry + Micro	500ml
		Microbial Stability Panel	200ml
		Post Bottling Panel	750ml
		Wine Export Panel (EU) (Not MPI registered)	750ml
		Wine Export Panel (EU+Sorbic) (Not MPI registered)	750ml
2			
3			
4			
5			
6			
7			
8			
9			
10			
11			
12			

When you have completed this order form please download to your device and email the completed PDF through to us at info@pros.co.nz
Please also print a copy of this form to send or bring with your samples.

PRINT