



nalysis Request Form Plea	Please place X where analysis is required. 750ml is sufficient unless otherwise noted. Sample Description							
Analysis Type								
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	Job #:	Job #:	Job #:	Job #:				
Alcohol (%v/v)								
SG / °Be								
TA (g/l)								
VA (g/l)								
Ascorbic (ppm)								
рН								
FSO ₂ (ppm)								
TSO ₂ (ppm)								
Residual Sugar (g/l)								
Glucose+Fructose (g/l)								
DO ₂ (ppm)**								
Turbidity (NTU)								
CO ₂ (g/l)**								
Heat Stability (NTU)								
Cold Stability 72hr @-4°C								
Bentonite Trial+ (Temp: °C)								
Filterability *								
Laccase (Units/ml)								
Malic Acid (g/l)								
Lactic Acid (g/l)								
Micro (bottled wine)								
Copper ^ by HAPS (ppm)								
Pb, Fe, K, Na, Ca, Cd, Se,								
As ^ (circle) by HAPS (ppm)								
Comments:								
Heat stability pass is Δ< Required temp for bottlii	le required. **Additional 75 1.0NTU. Stability results ar ng is 18-20°C, if warming is nl sample, rates 0.2-1.6g/l,	e indicative only and do r s required charges may ap	not guarantee stability und oply. Filterability pass 0.45	ler all conditions. jµm is <1.20@<4min@<1.0				

UTV recheck post bent add at winery. Please note that there can be some variance between small scale lab test and cellar bentonite adds. Please contact Hunter Bottling Company Laboratory for current price list. Any wines being bottled at HBC are entitled to one full pre-delivery analysis at no cost (does not include Malic, Glucose+Fructose or Micro analysis) and one full analysis post bulk wine delivery (Bottling Approval).

PLEASE NOTE: JOB NUMBER MUST BE QUOTED FOR CHARGES TO BE WAIVED Allow 24 hours for results (4 days for micros). Results correspond to samples as received.HBC LAB PH: 49984720 FAX: 49987518

Requested by:	Winery:_		Date:	
FORM: LAB1001	DOI: 12.4.10	Approved		