



Purchase order

Company name _____

Contact person _____

Email _____

Mobile _____ Your order no (if required) _____

Telephone _____ Facsimile _____

Sample/s description *(This description will appear on your analytical report)* _____

Table wine Sparkling Fortified Sweet (>30 g/L) Juice *(use plastic containers only)* Grapes

Export certificates

- Certificate of analysis*
- Send 2 bottles to Wine Australia for approval
- EU export (V11) – packaged
- EU export (V11) – bulk
- EU export (V11) – botrytised (VBOT)
- Japanese export certificate
- Brazil certificate of origin
- Taiwanese certificate

Micro analyses

- Brettanomyces *(micro plating)*
- Sterility
- Micro perusal
- Micro ID

Group analyses

- Winescan analysis
(alcohol, glucose + fructose, pH, TA [7.0 & 8.2], VA [as acetic acid], specific gravity)
- Metals group
- FIA *(free + total SO₂)*

**The analysis component of the Continuing Approval Application. Required for all international exports over 100 litres.*

Analysis

- | | | | |
|--|---|--|---|
| <input type="checkbox"/> Alcohol <i>(NIR)</i> | <input type="checkbox"/> Copper | <input type="checkbox"/> Optical rotation | <input type="checkbox"/> Sugar content total
<i>(sucrose + reducing sugar)</i> |
| <input type="checkbox"/> Alcohol <i>(densitometry)</i> | <input type="checkbox"/> Dissolved oxygen | <input type="checkbox"/> Organic acid profile | <input type="checkbox"/> Sugar free extract |
| <input type="checkbox"/> Alcohol <i>(winescan / labelling)</i> | <input type="checkbox"/> Filterability | <input type="checkbox"/> pH | <input type="checkbox"/> Sulfur dioxide-free |
| <input type="checkbox"/> Ascorbic acid | <input type="checkbox"/> Glucose + fructose | <input type="checkbox"/> Pinking | <input type="checkbox"/> Sulfur dioxide-total |
| <input type="checkbox"/> Bentonite trial | <input type="checkbox"/> Heat stability | <input type="checkbox"/> Potassium | <input type="checkbox"/> Tannins red wine
<i>(modified somers)</i> |
| <input type="checkbox"/> Brix | <input type="checkbox"/> Iron | <input type="checkbox"/> Reducing sugar | <input type="checkbox"/> Turbidity |
| <input type="checkbox"/> Calcium | <input type="checkbox"/> IR investigation | <input type="checkbox"/> Sensory <i>(quality evaluation)</i> | <input type="checkbox"/> Volatile acidity as acetic acid |
| <input type="checkbox"/> Carbon dioxide | <input type="checkbox"/> Lacasse activity | <input type="checkbox"/> Sodium | <input type="checkbox"/> YAN <i>(Yeast assimilable nitrogen)</i> |
| <input type="checkbox"/> Citric acid | <input type="checkbox"/> Malic acid | <input type="checkbox"/> Sorbic acid | <input type="checkbox"/> Other |
| <input type="checkbox"/> Chloride <i>(as NaCl)</i> | <input type="checkbox"/> Modified somers – red
colour profile <i>(wine only)</i> | <input type="checkbox"/> Specific gravity | |
| <input type="checkbox"/> Cold stability | <input type="checkbox"/> Optical density _____ nm | <input type="checkbox"/> Sucrose | |

For further details please visit our website: www.awri.com.au/commercial_services/analyses/

Trace Analysis

- | | | |
|--|--|---|
| <input type="checkbox"/> Amino acid profile | <input type="checkbox"/> Methoxy-pyrazines | <input type="checkbox"/> Smoke taint
<i>(guaiacol and 4-methyl guaiacol)</i> |
| <input type="checkbox"/> 4-Ethylphenol and 4-ethylguaiacol | <input type="checkbox"/> Multi residue assay <i>(LC/MS/MS)</i> | <input type="checkbox"/> TCA |
| <input type="checkbox"/> Ethyl carbamate | <input type="checkbox"/> Natamycin | <input type="checkbox"/> Other |
| <input type="checkbox"/> Histamine and tyramine | <input type="checkbox"/> Oak volatiles | |
| <input type="checkbox"/> Low molecular weight sulphides | <input type="checkbox"/> Ochratoxin A | |
| | <input type="checkbox"/> Phosphorous acid | |

Acceptance by the AWRI of this work, following the receipt of a purchase order for analysis, is subject to the terms and conditions which are posted on our website.

I hereby acknowledge that the person signing this purchase order is an authorised representative of the Company and has the authority to bind me / us into a contractual agreement.

Signature

Name (print) _____

Date _____

Position / title _____

Please enclose this purchase order with the samples



The Australian Wine Research Institute Ltd
Corner of Hartley Grove & Paratoo Road
Urrbrae (Adelaide) SA 5064
PO Box 197 | Glen Osmond
SA 5064 | Australia

ABN 83 007 558 296
T +61 8 8313 6600
F +61 8 8313 6621
E commercialservices@awri.com.au
www.awri.com.au

Scan this QR Code on your mobile and be linked to this document on our website.