



Technical Sensory Assessment

What is it?

Sensory certification of wine for common faults.

This service uses a sensory panel to screen wines for eight common wine faults:

- Acetic acid* (Vinegar, acetic),
- Brettanomyces* (Medicinal, leather, barnyard),
- Cork taint* (Musty, mouldy),
- Ethyl acetate* (Nail polish remover, solvent),
- Mousiness* (Mouse urine, corn chips, rancid),
- Oxidation* (Bruised apple, sherry, nutty),
- Plastic/Chemical* (Chlorine, plastic, mothballs, daffodil), and
- Reduced* (Rotten egg, burnt rubber, sewage).

A certificate will be provided declaring these faults to be absent or present.

Why is it important?

Some overseas importers require certification that wine has been tasted to be free of faults before it can be sold, a requirement that was in many cases originally met by the Wine Australia tasting panel. To help industry meet these requirements the AWRI is now providing this service to evaluate wines for the presence of the above common faults and provide a certificate that can be used for this purpose. The certificate may also be beneficial for other supplier/client relationships or for companies seeking independent fault evaluation of their products.

What does it involve?

The service uses a trained sensory panel with judges screened for their sensitivity to these eight faults, which is constantly monitored using blind controls consistent with the requirements of robust technical standards. Samples are presented to five tasters in a coded, covered ISO standard glass, in a randomised serving order with a constant volume of wine. No information is provided to the panel regarding style, vintage or variety. The test is carried out in the AWRI's sensory facility in isolated; temperature controlled tasting booths under constant daylight-type lighting. Samples submitted to the AWRI for export analysis will attract a reduced rate for this service.

Prices per analysis	
	Per Sample (excluding GST)
Technical Sensory Assessment (when ordered with export certificate analysis)	\$60.00
Technical Sensory Assessment (when export certificates are not ordered)	\$80.00
Volume required – 2 bottles of sealed wine	

Where can I find out more?

For more information please refer to the AWRI Commercial Services website which can be found at http://www.awri.com.au/commercial_services/analytical_services/analyses/sensory_evaluation/ or call our customer service team on 08 83136600.



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