



HUNTER BOTTLING COMPANY PTY LTD



Analysis Request Form - Please place X where analysis is required. 750ml is sufficient unless otherwise noted.

| Analysis Type | Sample Description or Job No. | | | |
|--|---------------------------------------|---------------------------------------|---------------------------------------|---------------------------------------|
| | Job # | Job # | Job # | Job # |
| | | | | |
| | PRE DELIVERY <input type="checkbox"/> | PRE DELIVERY <input type="checkbox"/> | PRE DELIVERY <input type="checkbox"/> | PRE DELIVERY <input type="checkbox"/> |
| PLEASE NOTE – THE JOB NUMBER <u>MUST</u> BE QUOTED FOR CHARGES TO BE WAIVED | | | | |
| Alcohol (%v/v) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| SG / °Be | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| TA (g/l) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| VA (g/l) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Ascorbic (ppm) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| pH | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| FSO ₂ (ppm) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| TSO ₂ (ppm) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Residual Sugar (g/l) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Glucose+Fructose (g/l) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| DO ₂ (ppm)** | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Turbidity (NTU) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| CO ₂ (g/l)** | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Heat Stability (NTU) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Cold Stability 72hr @-4°C | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Bentonite Trial+ (Temp: °C) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Filterability * | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Pre-Filter Trial | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Malic Acid (g/l) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Micro (bottled wine) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Copper ^ (Outsourced) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Pb, Fe, K, Na, Ca, Cd, Se, As ^ (circle) (Outsourced) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Comments: | | | | |

* Additional 750ml sample required. **Additional 750ml sample required (without ullage). ^100ml sample for for external testing • Heat stability pass is Δ<1.0NTU. Stability results are indicative only and do not guarantee stability under all conditions • Required temp for bottling is 18-20°C, if warming is required charges may apply. Filterability pass 0.45µm is <1.20@<4min@<1.0NTU • +Bentonite trial, 2 x 750ml sample, rates 0.2-1.6g/l, please provide sample of bentonite & temperature of wine, no charge for heat 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). Allow 24 hours for results (4 days for micros). Results correspond to samples as received.

Requested By: _____

Winery : _____

Account to be Charge: _____

Date: _____

Fax No. or Email: _____