

Sampling Guide – Wines & Ciders

To help you carry out efficient sampling during for all your testing needs, we suggest that you identify your samples correctly and use the analysis request form available on our website (oenoscience.com). Appropriately identified samples will result in faster processing of your request. The following procedures will guide you through sampling.

SAMPLING – MATURITY MONITORING

- Harvest at least the equivalent of 200 to 400 grains taken at random from several rows if possible spotted each year.
- Store whole berries in a closed container, in a cool place but not in the refrigerator.
- Carefully crush the grapes about 1 hour before the scheduled appointment. Sift the juice through a strainer. If you are sending samples directly to the laboratory, transfer the sifted / filtered juice to the sample bottles provided.
 - **Collect 250 ml of juice**
 - Identify bottles with the labels provided and carefully note:
 - Your name or your company name
 - Grape varieties
 - Stopper the bottle
- Fill out the analytical request form.



SAMPLING DURING VINIFICATION

Gentle reminder when sampling: (When scheduling an onsite visit with your oenologist, please prepare samples prior to his or her arrival to allow proper settling and warming of samples).

- Drain the taps thoroughly prior sampling or carrying out any measurements.
- Note the specific gravity and temperature on vinification records.
- Rinse bottles at least twice with the sample prior sampling.

VINIFICATION MONITORING (turnaround time: 24-48 hrs)

- Collect 250 ml
- Identify sampling bottles with labels provides and carefully note:
 - Your name or your company name
 - The Tank number and its volume
 - Grape varieties
- Stopper the bottle at the very last-minute prior sending it to the laboratory (in case fermentation has started)
- Fill out the analytical request form.

SAMPLING DURING AGING AND PRIOR TO BOTTLING

Gentle reminder for taking samples:

- Clean the chimneys, valves, and taps of the tanks carefully and regularly.
- Drain the taps thoroughly prior sampling and pre-rinse bottles at least twice prior taking a sample.
- Stopper the bottles and carefully identify samples with:
 - Your name or your company name.
 - Tank number and volume
 - Fill out the analytical request form.

ROUTINE TESTING (turnaround time: 2 to 3 business days)

- **Collect 250 ml**
- In addition to indications above, record:
 - Grape varieties, wine type, vintage.
 - The wine's original location if it was moved since the last analysis.
 - If the tank was partially emptied.
 - Fill out the analytical request form.

PRE-BOTTLING ANALYSIS (turnaround time: 2 to 3 business days)

- **Collect 250 ml**
- In addition to indications above, record:
 - Grape varieties, wine type, vintage.
 - The wine's original location if it was moved since the last analysis.
 - If the tank was partially emptied.
 - Fill out the analytical request form.



REGULATION AND COMPLIANCE TESTING

PGI (Protected Geographical Indication testing) (turnaround time: 2 to 3 business days)

RACJ testing (turnaround time: 5 to 7 business days)

Contest testing (turnaround time: 5 to 7 business days)

- **Collect 750 ml** (or use conditioned sample)
- Properly identify samples by noting:
 - Your name or your company name.
 - Tank number and grape variety, lot number for conditioned samples (RACJ testing).
 - Fill out the analytical request form.

NON-ROUTINE TESTING

(Blending, Fining or any non-routine testing) (turnaround time: 4 business days)

- **Collect 750 ml**
- Pre-rinse sampling bottles with the sample to be tested.
- Identify samples accordingly and fill out the analytical request form.