

VINTESSENTIAL ENZYMATIC TEST KITS

Why Vintessential Enzymatic Test Kits pass every test with flying colors.

- ✓ Vintessential Enzymatic Test Kits are made exclusively for wine testing.
- ✓ Made by one of the Australia's best wine laboratories for their own use.
- ✓ Not sure which kit you need? Just ask.
- ✓ Don't have testing set-up yet? We can help.
- ✓ Email info@vintessential.com.au or orderdesk@enartisvinquiry.com.



Test Kits for Manual Spectrophotometers

Parameter to be Tested	Description	Number of Tests per Kit
Acetic Acid	Acetic acid can indicate spoilage in wine and is limited by regulation in most winemaking countries.	30 or 100
Amino Acid Nitrogen	During fermentation of grape juice, yeast require nitrogen as a nutrient, with a portion provided by primary amino acids. This test kit is therefore necessary to measure the primary amino acid nitrogen content in grape juice and non-fermenting must.	30
Citric Acid	Citric acid may be used at the final stages of winemaking to make minor adjustments to acid levels without affecting bi-tartrate stability of wine.	30
Ammonia	Found in both grape juice and wine, ammonia is an important nutrient for yeast during primary fermentation.	30
D-Glucose/ D-Fructose	As the main sugars found in grape juice and wine, glucose and fructose can be determined enzymatically using this spectrophotometric assay.	30 or 100
Gluconic Acid	Gluconic acid is the most reliable indicator of the degree of spoilage caused by <i>Botrytis cinerea</i> infection and/or other filamentous fungi.	30
L-Lactic Acid	L-lactic acid is produced by lactic acid bacteria. Levels of L-lactic acid in wine may be monitored during malolactic fermentation or to detect undesirable contamination by this bacterium.	30
L-Malic Acid	Malolactic fermentation occurs in wine when MLF bacteria convert malic acid to lactic acid. This spectrophotometric assay accurately determines the levels of malic acid to monitor progress and ensure complete conversion.	30 or 100
Free SO₂	This test kit is a fast and easy way to determine the amount of free sulfur dioxide in wine samples, without the need for the laborious setup associated with traditional methods. <u>*Test Kit requires semi-micro cuvettes (not included in starter kit).</u>	30
Total SO₂	Sulfur dioxide is used as a preservative in wine and there are restrictions limiting the amount that can be added in most wine producing countries. This test kit is a fast and easy way to determine the amount of total sulfur dioxide in wine samples, without the need for the laborious setup associated with traditional methods. <u>*Test Kit requires semi-micro cuvettes (not included in starter kit).</u>	30

The indications supplied are based on our current knowledge and experience, but do not dispense the user from adopting the necessary safety precautions or from the responsibility to use the product properly.

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Vintessential Manual Spectrophotometer Starter Kit

The following kit provides all the supplies needed to start using Vintessential Enzymatic Analysis kits.

- ☛ Visible Spectrophotometer (Vintessential V120 or Vintessential V140)
- ☛ Transferpette® S, 10µL<100µL
- ☛ Transferpette® S, 100µL<1000µL
- ☛ Cuvettes (100 pack)
- ☛ Cuvette rack
- ☛ Roll of Parafilm
- ☛ Tips for 2-200µL (5 boxes 96 tips) 480 tips
- ☛ Tips for 50-1000µL (5 boxes 100 tips) 500 tips



Vintessential Manual Spectrophotometer Starter Kit

Parameter to be Tested	Description	*Number of Tests per Kit
Acetic Acid	Acetic acid can indicate spoilage in wine and is limited by regulation in most winemaking countries.	500
Ammonia	Found in both grape juice and wine, ammonia is an important nutrient for yeast during primary fermentation.	500
D-Glucose/ D-Fructose	As the main sugars found in grape juice and wine, glucose and fructose can be determined enzymatically using this spectrophotometric assay.	400 - 500
L-Malic Acid	Malolactic fermentation occurs in wine when MLF bacteria convert malic acid to lactic acid. This spectrophotometric assay accurately determines the levels of malic acid to monitor progress and ensure complete conversion.	500
Primary Amino Nitrogen	During fermentation of grape juice, yeast require nitrogen as a nutrient, with a portion provided by primary amino acids. This test kit is therefore necessary to measure the primary amino acid nitrogen content in grape juice and non-fermenting must.	500
Free SO₂	This test kit is a fast and easy way to determine the amount of free sulfur dioxide in wine samples, without the need for the laborious setup associated with traditional methods.	330 - 360
Total SO₂	Sulfur dioxide is used as a preservative in wine and there are restrictions limiting the amount that can be added in most wine producing countries. This test kit is a fast and easy way to determine the amount of total sulfur dioxide in wine samples, without the need for the laborious setup associated with traditional methods.	350 - 380

*The test method is dependent on the discrete analyser and volume of reagent used per test may differ between instruments. Tests per kit are approximate.

Parameter to be Tested	Tests Per Kit- Gallery	Tests Per Kit- Arena/Kone	Tests Per Kit- Chemwell-T	Tests Per Kit- Chemwell (2910)
Free SO₂	360	360	330	330
Total SO₂	350	350	350	380
Acetic Acid	500	500	500	500
Glucose and Fructose	500	500	400	500
Malic Acid	500	500	500	500
Primary Amino Acid Nitrogen	500	500	500	500
Ammonia	500	500	500	500

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Analysis Kits

Item Number	Test Kit
10-091-0009	Acetic Acid 100 tests
10-091-0007	Acetic Acid 30 tests
10-091-0014	Acetic Acid <u>for Discrete Analyzers</u>
10-091-0006	Amino Acid Nitrogen 30
10-091-0005	Ammonia 30 tests
10-091-0018	Ammonia <u>for Discrete Analyzers</u>
10-091-0011	Citric Acid 30 tests
10-091-0022	Free SO ₂ 30 tests
10-091-0021	Free SO ₂ <u>for Discrete Analyzers</u>
10-091-0004	D Glucose/Fructose 100 tests
10-091-0003	D Glucose/Fructose 30 tests
10-091-0015	D Glucose/Fructose <u>for Discrete Analyzers</u>
10-091-0008	Gluconic Acid 30 tests
10-091-0012	L-Lactic Acid 30 tests
10-091-0002	L-Malic Acid 100 test
10-091-0001	L-Malic Acid 30 tests
10-091-0016	L-Malic Acid <u>for Discrete Analyzers</u>
10-091-0023	Total SO ₂ 30 tests
10-091-0024	Total SO ₂ <u>for Discrete Analyzers</u>
10-091-0017	Primary Amino Nitrogen <u>for Discrete Analyzers</u>
10-091-0019	Combined Standards Kit for Discrete Analyzers (Acetic, Glu/Fru, Malic)
10-091-0020	YAN Calibration Standards for Discrete Analyzers

Analyzers by Vintessential

Built in the US and the popular choice for American wineries, Vintessential analyzers have been re-programmed for dedicated use with Vintessential test kits - the only ones made exclusively for the wine industry.

- ☛ ChemWell Discrete Analyzer: The completely automatic way to perform hundreds of wine analyses in an hour.
- ☛ ChemWell-T Analyzer: Automated Results with Confidence. (Pictured)

Please inquire for pricing.



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