



QC Panel - Panel 2

The thorough monitoring of wine throughout the ageing process is essential. Vinquiry's QC Panel offers standard tests to aid in routine monitoring. The panel is a quick and easy way to confirm that acid and pH levels are in the desired ranges, SO₂ concentrations are maintained, and volatile acids are in check. The QC Panel is also recommended prior to barreling and bottling.

QC Panel Includes:

- Titratable Acidity (autotitrator)
- pH (autotitrator)
- Volatile Acidity (segmented flow analyzer)
- Free SO₂ (segmented flow analyzer)
- Total SO₂ (segmented flow analyzer)

Components of the Panel

Titratable Acidity (TA) is the concentration of available hydrogen ions present in the sample. Low titratable acidity causes wine to taste flat or soapy, while high acidity results in tart or sour wine. The test for TA is run on an autotitrator to ensure accuracy and consistency.

The **pH** test is the most important test to determine the general "health" of a wine. The pH level will indicate the level of monitoring needed for microbiological growth and can effect color, SO₂ additions and malolactic fermentation.

Volatile Acidity (VA) establishes a baseline for the monitoring of potential spoilage problems. Volatile acids can be formed by bacterial or oxidative yeast activity. If volatile acidity increases over time, spoilage organisms are possibly present.

Testing for both **Free and Total SO₂** throughout the winemaking process is necessary. SO₂ aids in the prevention of oxidation and spoilage, however, high concentrations of SO₂ can inhibit malolactic fermentation and cause adverse sensory effects.

Sampling

The panel requires at least 200mL of sample. Minimal headspace is essential. Please send samples in plastic containers only. Complementary plastic sample bottles are available from all three Vinquiry locations. Please call the phone number below to have sample bottles shipped to you.

For further information on the QC Panel please call 707-838-6312.