



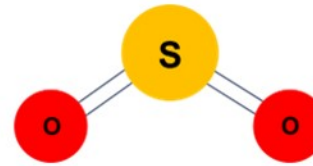
Grapevine Bud Dissection



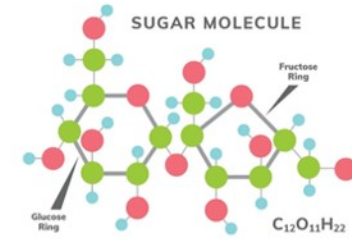
Grape Maturity Sample (Brix)



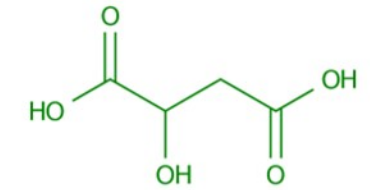
pH and TA



Free and Total SO2



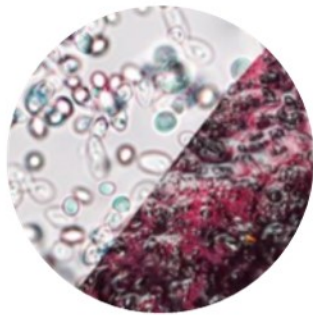
Residual Sugar



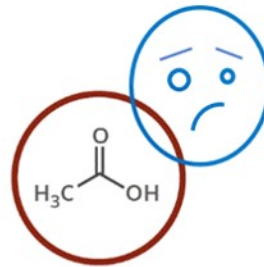
Malic Acid in Grapes and Wine



Yeast Assimilable Nitrogen (YAN)



Yeast Count and Viability



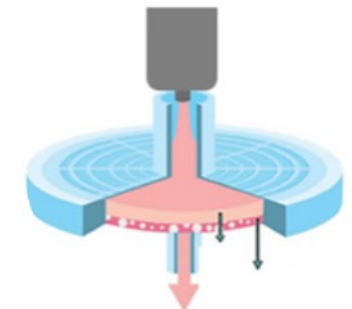
Acetic Acid



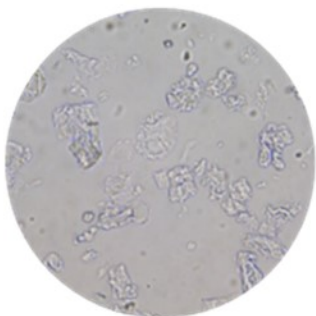
Alcohol % by Alcoalyzer



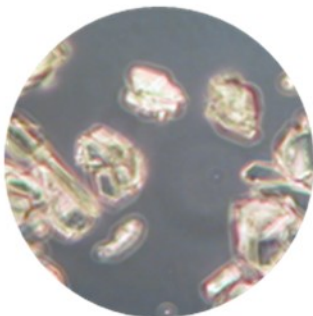
Turbidity Units (NTU)



Wine Filterability



Wine Protein Stability (Protein Haze)



Wine Cold Stability (Tartrate Crystals)



Wine Colour



Palate Fining Trial



Bespoke Treatment



Not Sure, Just Ask Us