

# Corkwise Certificate of Analysis

Customer Address

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Corkwise sample for pre-shipment analysis

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<b>Report Date :</b>	05 April 2011	<b>Customer Ref/PO:</b>	
<b>Sample ID :</b>		<b>Batch Code:</b>	UNSPECIFIED
<b>Country :</b>		<b>Identifier:</b>	Rosé
<b>Vintage :</b>	2010	<b>Size :</b>	75cl
<b>Closure Type :</b>		<b>Alc %:</b>	10.3

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Analyte	Result	Units
Alcohol	10.21	% Vol
pH	3.42	
Volatile Acidity	0.32	g / l
Total Acidity	6.2	g / l
Filterability	<0.5	
Protein Stability	Stable	
Chill Stability	Stable	
Free Sulphur Dioxide	11	mg / l
Total Sulphur Dioxide	113	mg / l

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**NB:** The free sulphur dioxide level needs to be adjusted to 30mg/l in order to prevent oxidation during transit, also the filterability is poor.

**Tasting comment:** pleasant pink colour, clean fresh summer fruits nose and palate well balanced, sound organoleptically.

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**- G A Taylor BSc (Hons) CChem CSci MRSC**

These results only relate to the sample(s) tested. Corkwise cannot be held liable in respect of the use to which this information is put.