

SENTIA Hand held wine analyzer.

Ability to test Sulphur levels in your wine.

With Malic acid, Glucose and Fructose test strips available soon.



The **Sentia portable wine analyzer** currently lets you test free SO₂ at the barrel providing results in less than a minute.

Featuring auto calibrations and no sample or reagent preparation, anyone in the winery can use Sentia with no special training required.

New Tests Coming 2022

Malic Acid, Glucose and Fructose:

All three new methods utilise highly specific enzymes which have been dried down onto a test strip. It is similar to the theory behind typical enzymatic test kits, however the UBS enzymes and formulations are specially and uniquely designed to help drive the reaction to completion far quicker with the same degree of precision.

The new **Glucose** and **Fructose** methods require just a single drop of homogenate wine placed directly on the test strips, whilst the new **Malic Acid** method first incorporates a special buffer to dilute the sample before dispensing its final drop.

Testing Ranges:

Free SO ₂	3 g/L to 50 g/L
Glucose	0.1 g/L to 10 g/L
Fructose	0.1 g/L to 10 g/L
Malic	0.05 g/L to 5 g/L



**THE POWER OF A LAB
IN THE PALM OF YOUR HAND.**

grapeworks
CONSUMABLES

Contact Grapeworks for more information.
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