

# Best practice for testing

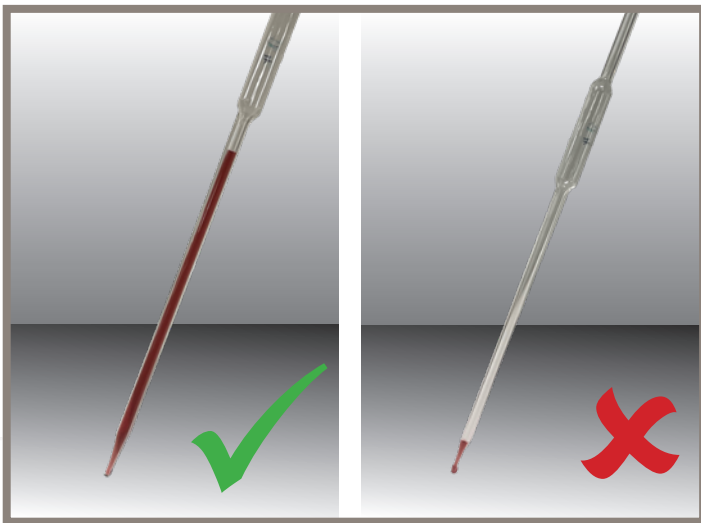
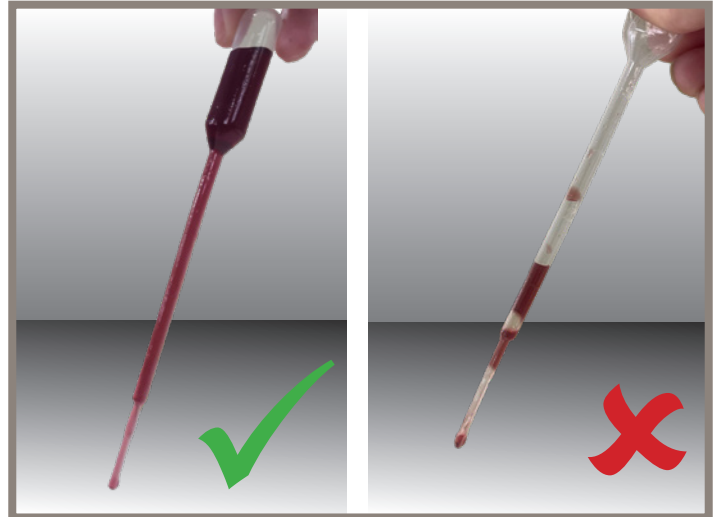
## With the Sentia Wine Analyzer.



### Free SO<sub>2</sub>

Free sulfur dioxide is a volatile compound that is easily oxidised when exposed to air. Therefore, the way in which samples are handled before and during testing can greatly influence the final result.

1. Obtain your sample from a representative region of the tank, barrel or bottle, as different regions (particularly the top layer) may have varying levels of free sulfur dioxide.
2. Conduct your testing immediately after your sample is taken or store the wine in a full sealed vessel with little to no air present until ready to test.
3. Avoid "bubbling" the sample through your pipette or techniques such as pouring from a beaker.
4. When aspirating your sample, ensure you fill your pipette as much as possible. Let the first few drops out of the pipette before placing your sample onto the test strip.  
Always use a clean pipette.



Contact Grapeworks for more information.  
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**grapeworks**  
CONSUMABLES

# Malic Acid

The Sentia malic acid strip utilises the highly specific enzyme malate dehydrogenase, as well as other buffers, stabilisers and co-factors in order to assist the enzymatic reaction take place efficiently.

When collecting samples for malic acid testing, it is important to keep the two below points in mind:



1. Obtain your sample from a representative region of the tank, barrel or bottle, as different areas (particularly the top layer) may have varying sugar and acid compositions.

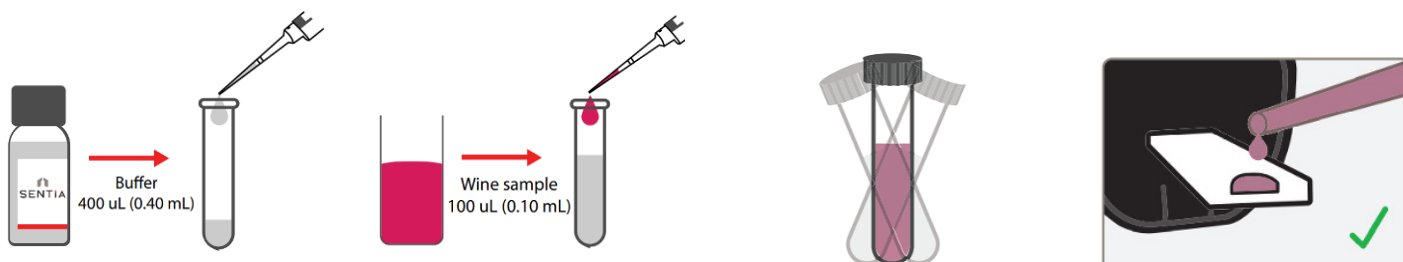


2. If not analysing the wine immediately, store the wine in a sealed plastic vessel in the fridge. Test fermenting wine immediately.



## Malic Acid - preparing your diluted sample

To conduct malic acid analysis on the Sentia device, samples must first undergo a 1 in 5 pre-dilution with the Sentia malic acid buffer.



- Analyse the sample within 30 minutes of mixing with the buffer.
- Use clean pipette tips and test tubes to avoid contamination.
- Regularly inspect micro-pipette barrels for grime build up and ensure they are checked annually for accuracy.
- Always hold the pipette upright and use the correct size pipette tips.
- Cap the buffer bottle and store in the fridge when not in use.
- Do not use expired buffer or mix buffers from different bottles.

\*For more on how to perform the dilution, visit [mysentia.com](http://mysentia.com)

## Remember:

- Always store strips in the fridge and with the lid shut. Shut the lid of the vial between tests.
- Use the test strips within 10 minutes of removing from the vial.
- Avoid touching the strips with wet hands.
- A single drop is all you need on the test strip - do not flood the strip with wine as it may cause electrical failures and strip issues.
- Routinely connect to WiFi and download the latest software - these will often contain new strip information and software updates.