

Sentia

Wine testing made easy



Sentia: a wine analyzer for fast and reliable testing.

The Sentia analyzer is the most convenient wine analysis tool available to winemakers, laboratory scientists and cellar hands. Sentia is a portable, hand-held potentiostat that performs electrochemical detection methods, and is currently equipped to test 6 key wine analytes measured during the winemaking process:

- Acetic acid
- Free SO²
- Fructose
- Glucose
- Malic acid
- Titratable acidity

How does Sentia work?

Originating from a pedigree of modern POC medical devices designed by Universal Biosensors, Sentia uses the same expertise in healthcare technology to deliver meaningful, accurate and consistent results for the wine industry in just minutes.

Specialized test strips unique to each test method have a series of widely recognized and researched industry common reagents dried down into a small reaction chamber contained within the strip. Once this test strip is inserted into the device and a single drop of sample is applied, the reagents will dissolve and react with the wine, all whilst the device delivers a voltage to the strip electrodes. Electrons are consequently transferred at the strip electrode surface, and the current generated from this exchange of electrons is measured using electrochemical techniques such as squarewave voltammetry and amperometry.

Machine based learning algorithms and calibration parameters generated from industry reference methods are then applied to give you a final result within minutes of sample application.



1. Power button.
2. Touch screen display.
3. Test strip eject button for mess free disposal.
4. Test strip port & protective cap for insertion of Sentia test strips and protection of hardware.
5. USB charge port.



SCAN TO FIND OUT MORE



Rapid results for fast decisions



Hand-held size lets you analyze in the winery



Upload results to a PC, tablet or phone via Wi-Fi



More than 100 tests achievable on a single charge



Affordable



Easy and intuitive for any team member



Auto calibrating



No hazardous chemicals for safe handling



Touchscreen



Reproducible results comparable to other test methods

Contact Grapeworks on 03 9555 5500
or email info@grapeworks.com.au
Grapeworks.com.au

grapeworks
CONSUMABLES



Acetic Acid

Product code: 30730

Monitor wine acetic acid levels in real-time for best prevention of taint formation during storage. High acetic acid levels are associated with microbial spoilage and a vinegar smell and taste.

Specifications:

Sample type:	red or white wine
Measuring range:	0.1 to 1.5 g/L
Dilution required:	Yes
Time to test one sample:	<3.5 minutes

Residual Sugars (Glu/Fru)

Product code: 30330 (Glu)

Product code: 30530 (Fru strips)

Product code: 91004 (Fru diluent)

Confidently track the progress of a primary ferment to dryness. Act to mitigate sluggish or stuck ferments quickly by measuring total residual sugars and the ratio of individual fermentable sugars.

Specifications Glucose:

Sample type:	red or white wine
Measuring range:	0.1 to 10 g/L
Dilution required:	No
Time to test one sample:	<1 minute

Fructose specifications:

Sample type:	red or white wine
Measuring range:	0.1 to 10 g/L
Dilution required:	Yes
Time to test one sample:	<2 minutes

Free SO²

Product code: 30230

Analyze free sulfur dioxide levels on post-fermentation wine direct at barrel or tank to prevent microbial and oxidative faults developing.

Specifications:

Sample type:	post-fermentation red or white wine
Measuring range:	3 to 50 mg/L
Dilution required:	No
Time to test one sample:	<1 minute

Malic Acid

Product code: 30430 (strips)

Product code: 91002 (diluent)

Track the progress of an active malolactic fermentation direct at barrel or tank for real-time malic acid levels.

Specifications:

Sample type:	grape juice; red or white wine
Measuring range:	0.05 to 5 g/L
Dilution required:	Yes
Time to test one sample:	<1 minute

Titrateable Acidity (pH 7.00 & 8.20)

Product code: 30630

Measure titrateable acidity on both grape juice and wine samples, to attain valuable information on grape ripeness and to assess acidity levels before acid adjustments.

Specifications:

Sample type:	grape juice; red or white wine
Measuring range:	3 to 10 g/L
Dilution required:	No
Time to test one sample:	<1 minute

