



Date: 7 August 2011

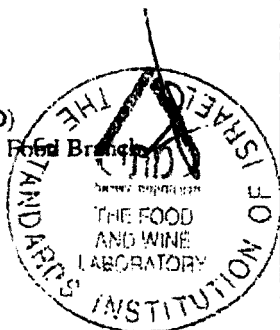
REPORT OF ANALYSIS 9112253872

Wine Designation: Red Wine "Merlot Reserve", 2009

Produced By: Bazelet Hagolan Winery

1	Actual Alcohol Content by Vol (20°C)	16.5%
2	Total Alcohol Content by Vol (20°C)	<u>16.7%</u>
3	Specific Gravity D 20/20	0.9936
4	Total Sugars (As Reducing Sugars)	4.7 g/l
5	Reducing Sugars	4.7 g/l
6	Sucrose	Not found
7	Total Dry Extract	37.8 g/l
8	Sugar Free Extract	33.1 g/l
9	Rest Extract	26.3 g/l
10	Total Acidity as Tartaric Acid	5.9 g/l
11	Volatile Acidity as Acetic Acid	0.9 g/l
12	Total SO ₂	63 mg/l
13	Free SO ₂	19 mg/l
14	pH	3.60
15	Sorbic Acid	Not tested
16	Tartaric Acid	1.4 g/l
17	Malic Acid	0.6 g/l
18	Lactic Acid	0.9 g/l
19	Citric Acid	Less than 0.2 g/l
20	Sodium	17 mg/l
21	Potassium	1227 mg/l
22	Calcium	68 mg/l
23	Cold Stability -5°C	Not stable
24	Heat Stability 55°C	stable

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CERTIFICATE OF ANALYSIS 9112253873

Wine Designation: Dry Red Wine "Merlot Bronza", 2010

Produced By: Bazelet Hagolan Winery

1	Actual Alcohol Content by Vol (20°C)	15.2%
2	Total Alcohol Content by Vol (20°C)	15.3%
3	Specific Gravity D 20/20	0.9937
4	Total Sugars (As Reducing Sugars)	3.1 g/l
5	Reducing Sugars	3.1 g/l
6	Sucrose	Not found
7	Total Dry Extract	34.4 g/l
8	Sugar Free Extract	31.3 g/l
9	Rest Extract	25.7 g/l
10	Total Acidity as Tartaric Acid	4.8 g/l
11	Volatile Acidity as Acetic Acid	0.8 g/l
12	Total SO ₂	58 mg/l
13	Free SO ₂	20 mg/l
14	pH	3.82
15	Sorbic Acid	Not tested
16	Tartaric Acid	1.4 g/l
17	Malic Acid	Less than 0.2 g/l
18	Lactic Acid	1.3 g/l
19	Citric Acid	Less than 0.2 g/l
20	Sodium	12 mg/l
21	Potassium	1333 mg/l
22	Calcium	59 mg/l
23	Cold Stability -5°C	stable
24	Heat Stability 55°C	stable

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