

המכון הישראץ WINE INSTITUTE



P.O.B 2329 Rehovot 76120 Tel: 972-8-9475693/4 Fax: 972-8-9469017 Email: office@iwi.org.il

טופס מס' T56

Certificate of Analysis

Export

Sample Number: TUR-3-11

Date of printing: 24/07/2011 Product Designation: TURA BLEND 2009 - dry red wine

Date of analysis: 24/07/2011

Date of sample entering:

Drink Type:

Produced b

Container: Content (ml): Bottle 750

Adress: Phone:

Fax:

TURA WINERY

Jeciareu 76 Alchoot:	1 44.			
Analytical Parameter	Results	Units	Method of Analysis	
*Actual Alcohol Content by Vol (20°C)	15.1	%	Procedure No.B2, based on OIV 2009	
Total Alcohol Content by Vol (20 °C)	15.2	%	Hydrostatic Balance	
*Specific Gravity D 20/20	0.9918		Procedure No.133, based on OIV 2009	
Residual Sugars	2.1	g/l	Wet Chemistry	
Total Dry Extract	29.1	g/l	Hydrostatic Balance	
Sugar Free Extract	27.0	g/]	Hydrostatic Balance	
Rest Extract	22.8	g/l	Hydrostatic Balance	
Total Acidity as Tartaric Acid	(68.3 meq/l) 5.12	g/l	Titration	
*Volatile Acidity as Acetic Acid	(13.0 meq/l) 0.78	g/l	Procedure No.B4, based on OIV 2009	
*Total Sultur Dioxide	121	mg/l	Procedure No.B5, based on OIV 2009	
Diglucosides	Negative	1	Based on OIV method	
Citric Acid	0.15	g/1	HPLC	
Cold Stability -5°C	Stable	T	Stability Test	
Heat Stability 55°C	Stable		Stability Test	

Heat Stability 55°C Stable Sta

Remarks:

Signature on Laboratory Re

Mark Vernik

Responsibility: Lab Manager Date: 25/07/2011

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⁻ ISRAC is not responsible for the analysis results and the accreditation is not an acceptance for the product/ process examined.

⁻ The test sample was brought by the client

⁻ The results relate to the specified test sample.

⁻ The corificate can be used only in its complete form and parts can not be copied to other documents.



המכון הישראלי ליין

פקס: 17 109 946 – 80 הרא"ז 4 ת.ד. 2329 רחוכות 16120 טל: 7693/4-80

P.O.B 2329 Rehovot 76120 Tel: 972-8-9475693/4 Fax: 972-8-9469017 Email: office@iwi.org.il גירסה: 1 נספח א' לנוהל מס' A20

Certificate of Analysis

Export

Sample Number: TUR-4-11

Product Designation: TURA CHARDONNAY 2010 - dry white wine

Date of printing: 24/07/2011

Date of analysis: 24/07/2011

Date of sample entering: 18/07/2011

Drink Type:

Produced by: TURA WINERY

Container:

Wine

Adress:

Content (ml):

Bottle

Phone:

Dectared % Alchool:	Fax:			
Analytical Parameter	Results	Units	Method of Analysis	
*Actual Alcohol Content by Vol (20°C)	15.2	%	Procedure No.B2, based on OIV 2009	
Total Alcohol Content by Vol (20 °C)	15.3	%	Hydrostatic Balance	
*Specific Gravity D 20/20	0.9881	 	Procedure No.B3, based on OIV 2009	
Residual Sugars	2.4	g/l	Wet Chemistry	
Total Dry Extract	19.8	g/i	Hydrostatic Balance	
Sugar Free Extract	17.4	g/!	Hydrostatic Balance	
Rest Extract	13.5	g/l	Hydrostatic Balance	
Total Acidity as Tartaric Acid	(59.0 meg/l) 4.42	g/l	Titration	
*Volatile Acidity as Acetic Acid	(6.3 meg/l) 0.38	g/l	Procedure No.B4, based on OIV 2009	
*Total Sulfur Dioxide	178	mg/l	Procedure No.B5, based on OIV 2009	
Citric Acid	0.20	g/l	HPLC	
Cold Stability -5°C	Stable	Ť	Stability Test	
Heat Stability 55°C	Stable		Stability Test	

^{**}The use of IRRAC symbol relates to the tests which are included in the organization scope of accreditation, and performed according to the accreditation roles as detailed in the accreditation certificate.

Signature on Laboratory Res

Mark Vernik

Responsibility: Lab Manager

Page 1 of 1

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