

VINTESSENTIAL ENZYMATIC TEST KITS

Why Vintessential Enzymatic Test Kits pass every test with flying colors.

- Vintessential Enzymatic Test Kits are made exclusively for wine testing.
- Made by one of the Australia's best wine laboratories for their own use.
- Not sure which kit you need? Just ask.
- Don't have testing set-up yet? We can help.
- Email info@vintessential.com.au or orderdesk@enartisvinquiry.com.



Kits for Manual Spectrophotometers

Parameter to be Tested	Description	Number of Tests per Kit
Acetic Acid	Acetic acid can indicate spoilage in wine and is limited by regulation in most winemaking countries.	30 or 100
Amino Acid Nitrogen	During fermentation of grape juice, yeast require nitrogen as a nutrient, with a portion provided by primary amino acids. This test kit is therefore necessary to measure the primary amino acid nitrogen content in grape juice and non-fermenting must.	30
NEW Citric Acid	Citric acid may be used at the final stages of winemaking to make minor adjustments to acid levels without affecting bi-tartrate stability of wine. It can be determined enzymatically by monitoring a reaction that consumes NADH. The amount of NADH consumed is measured at 340 nm and is stoichiometrically related to the amount of citric acid present.	30
Ammonia	Found in both grape juice and wine, ammonia is an important nutrient for yeast during primary fermentation.	30
D-Glucose/ D-Fructose	As the main sugars found in grape juice and wine, glucose and fructose can be determined enzymatically using this spectrophotometric assay.	30 or 100
Gluconic Acid	Gluconic acid is the most reliable indicator of the degree of spoilage caused by <i>Botrytis cinerea</i> infection and/or other filamentous fungi.	30
NEW L-Lactic Acid	L-lactic acid is produced by lactic acid bacteria. Levels of L-lactic acid in wine may be monitored during malolactic fermentation or to detect undesirable contamination by this bacterium.	30
L-Malic Acid	Malolactic fermentation occurs in wine when MLF bacteria convert malic acid to lactic acid. This spectrophotometric assay accurately determines the levels of malic acid to monitor progress and ensure complete conversion.	30 or 100
NEW Sucrose	For all wines made with added sucrose (sparkling wines, as well as table wines in those countries where capitalization is permitted), it is important to invert it before measuring residual sugar. This kit enables you to measure sugars easily.	30

ENARTIS USA

7795 Bell Road - Windsor, CA 95492
Tel: 707 838 6312 - Fax: 707 838 1765
www.enartis.com

The indications supplied are based on our current knowledge and experience, but do not relieve the user from adopting the necessary safety precautions or from the responsibility of using the product properly.

Vintessential Starter Kit

The following kit provides all the supplies needed to start using Vintessential Enzymatic Analysis kits.

- Visible Spectrophotometer (Vintessential V120 or Vintessential V140)
- Transferpette® S, 10µL<100µL
- Transferpette® S, 100µL<1000µL
- Cuvettes (100 pack)
- Cuvette rack
- Roll of Parafilm
- Tips for 2-200µL (5 boxes 96 tips) 480 tips
- Tips for 50-1000µL (5 boxes 100 tips) 500 tips

Price: \$2,500.00 (V120)

\$2,800.00 (V140)



Kits for Autoanalyzers

NEW

Parameter to be Tested	Description	Number of Tests per Kit
Acetic Acid	Acetic acid can indicate spoilage in wine and is limited by regulation in most winemaking countries.	500
Ammonia	Found in both grape juice and wine, ammonia is an important nutrient for yeast during primary fermentation.	500
D-Glucose/ D-Fructose	As the main sugars found in grape juice and wine, glucose and fructose can be determined enzymatically using this spectrophotometric assay.	500
L-Malic Acid	Malolactic fermentation occurs in wine when MLF bacteria convert malic acid to lactic acid. This spectrophotometric assay accurately determines the levels of malic acid to monitor progress and ensure complete conversion.	500
Primary Amino Nitrogen	During fermentation of grape juice, yeast require nitrogen as a nutrient, with a portion provided by primary amino acids. This test kit is therefore necessary to measure the primary amino acid nitrogen content in grape juice and non-fermenting must.	500

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Analysis Kit Pricing

Item Number	Test Kit	Price per Kit	Price per Test
10-091-0009	Acetic Acid 100 tests	\$ 505.00	\$ 5.05
10-091-0007	Acetic Acid 30 tests	\$ 180.00	\$ 6.00
10-091-0014	Acetic Acid 500 tests (autoanalyzer)	\$ 250.00	\$ 0.50
10-091-0006	Amino Acid Nitrogen 30	\$ 80.00	\$ 2.67
10-091-0005	Ammonia 30 tests	\$ 80.00	\$ 2.67
10-091-0011	Citric Acid 30 tests	\$ 130.00	\$ 4.33
10-091-0018	Ammonia 500 tests (autoanalyzer)	\$ 125.00	\$ 0.25
10-091-0004	D Glucose/Fructose 100 tests	\$ 280.00	\$ 2.80
10-091-0003	D Glucose/Fructose 30 tests	\$ 100.00	\$ 3.33
10-091-0015	D Glucose/Fructose 500 tests (autoanalyzer)	\$ 125.00	\$ 0.25
10-091-0008	Gluconic Acid 30 tests	\$ 185.00	\$ 6.17
10-091-0012	L-Lactic Acid 30 tests	\$ 130.00	\$ 4.33
10-091-0002	L-Malic Acid 100 test	\$ 265.00	\$ 2.65
10-091-0001	L-Malic Acid 30 tests	\$ 100.00	\$ 3.33
10-091-0016	L-Malic Acid 500 tests (autoanalyzer)	\$ 125.00	\$ 0.25
10-091-0013	Sucrose 30 tests	\$ 140.00	\$ 4.67
10-091-0017	Primary Amino Nitrogen 500 tests (autoanalyzer)	\$ 125.00	\$ 0.25

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