

The Global Proficiency Wine Programme has been developed to support laboratories monitoring wine production at all stages of wine making, including; grape ripening, must adjustment, fermentation, stabilization and maturation. The programme provides independent verification of test performance for the wine industry.

PROGRAMME OBJECTIVE

The Wine proficiency testing programme has been developed to provide a system for laboratories to independently validate their testing capability and to benchmark their results. The samples presented for testing cover a range of wines, ensuring sample properties are representative of the industry.

BENEFITS OF PARTICIPATING

- **Confidence in Results:**
 - Measurement of performance in comparison with other laboratories provides confidence that:
 - Precision and Accuracy of test results are within acceptable limits
 - Results from another laboratory (or method) are likely to be within acceptable limits.
 - **Credibility:**
 - Performance can be demonstrated to:
 - Customers
 - Regulatory Authorities
 - Accreditation Agencies
- **Compliance:**
 - Laboratory Standards (e.g. ISO 17025)
 - Regulatory and market access requirements
 - Export Certification
- **Training:**
 - Test performance from individual analysts can be monitored and reported over time.

PROGRAMME FEATURES

- Technical direction from independent Technical Advisory Group ensuring relevance to current industry needs
- Proven sample quality
- Competent network of industry laboratories
- Concise, easy to interpret reports - Individual Reports per round for each test
- Wine Programme is Accredited to ISO/IEC 17043:2010 Conformity Assessment - General Requirements for Proficiency Testing

Global Proficiency also offers Carbonated Beverage & Fruit Juice Proficiency Testing; please refer to our Beverages Proficiency Programme Description.

SAMPLE TYPES

Two Wine Chemistry samples (red and white) are despatched three times per year – February, June and October. Two Grape Juice* samples are offered in the January round.

* GJ Not included in the scope of accreditation

AVAILABLE TESTS

Wine Chemistry

Acids/Acidity

- pH
- Titratable Acidity
- Volatile Acidity
- Malic Acid
- Acetic Acid
- Citric Acid
- Tartaric Acid

Solids

- Clarity
- Total Soluble Solids – Refractometry & Hydrometry
- Turbidity Increase
- Total Dry Extract

Alcohol

Dissolved Gases

- CO₂ level
- Free SO₂
- Total SO₂

Stability

- Heat Stability
- Tartrate Stability
- KHT Saturation Temp

Sugars

- Reducing Sugars
- Glucose
- Fructose
- Glucose + Fructose
- Total Sugars

Grape Juice Chemistry

- Ascorbic Acid
- Glucose + Fructose
- Malic Acid
- pH
- Reducing Sugars
- Specific Gravity
- Sorbic Acid
- Titratable Acidity
- Tot. Soluble Solids
- Total Sugars
- Volatile Acidity
- Yeast Assimilable N

CONTACT US TO DISCUSS YOUR REQUIREMENTS

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