

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

- CO<sub>2</sub> level
- Free SO<sub>2</sub>
- Total SO<sub>2</sub>

#### 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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