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## Analytical Services

[brocku.ca/ccovi](http://brocku.ca/ccovi)



Agriculture and Agri-Food Canada has partnered with Grape Growers of Ontario and Brock University to offer analytical services to the grape and wine industry at CCOVI.

This new innovation for industry outreach will help Ontario produce more consistently high quality wines because the analysis that wineries need can now be done less expensively and right in their backyard.

“This is a nice change from having to send my samples to a Californian lab,” said Brian Hamilton, associate winemaker at Southbrook Vineyards in Niagara-on-the-Lake. “That was expensive, and just dealing with the paperwork at the border was very time consuming.”

“This is great for smaller wineries who don’t have the equipment necessary for testing,” said Richie Roberts, winemaker at Fielding Estate Winery in Beamsville. “This is the kind of service that will help Ontario produce better wines.”

Under the new service, juice and wine samples can be tested for everything from sugar and acidity levels to alcohol content. Every sample is tested in duplicate using validated methods.

To discuss your needs contact:  
Linda Tremblay at 905-688-5550 x3510 or  
email [ltremblay@brocku.ca](mailto:ltremblay@brocku.ca)



Agriculture and  
Agri-Food Canada

Agriculture et  
Agroalimentaire Canada



Brock University

Analysis description	Price/ sample	Bulk rate*
<b>Juice analysis</b>		
Juicing charge per sample	\$4	\$4
Brix - Abbe refractometer	\$6	\$5
Specific Gravity - hydrometer	\$9	\$8
pH - pH meter	\$6	\$5
Titratable acidity - titration to pH 8.2	\$13	\$11
Volatile acidity - acetic acid enzyme kit; \$5 extra charge for Cash Still	\$26	\$21
Yeast Assimilable Nitrogen - Primary amino acids by NOPA, ammonia by enzyme kit	\$31	\$25
Malic acid - enzyme kit	\$20	\$16
Juice panel - Brix, pH, TA, VA	\$46	\$37
Juice panel + YAN- Brix, pH, TA, VA, Amino acid, ammonia	\$74	\$59
Juice panel + YAN + malic acid- Brix, pH, TA, VA, Amino acid, ammonia, malic acid	\$91	\$73
<b>Wine analysis</b>		
pH - pH meter	\$6	\$5
Titratable acidity - titration to pH 8.2	\$13	\$11
Free SO <sub>2</sub> - Aeration Oxidation unless Ripper requested; no Ripper on red wines	\$15	\$12
Total SO <sub>2</sub> - Aeration Oxidation unless Ripper requested; no Ripper on red wines	\$15	\$12
Residual sugar—enzyme kit; Lane Eynon available	\$26	\$21
Alcohol - GC-FID	\$26	\$21
Volatile Acidity - acetic acid enzyme kit; \$5 extra charge for Cash Still	\$26	\$21
Malic acid - enzyme kit	\$20	\$16
Heat stability - 80C for 30 minutes	\$30	\$24
Cold stability - fridge test	\$22	\$18
Wine panel - pH, TA, VA ** no longer includes Free and Total SO <sub>2</sub>	\$41	\$33
Add Free and Total SO <sub>2</sub> to any panel	\$27	\$22
Wine Panel + Residual Sugar	\$64	\$51
Wine Panel + Alcohol	\$64	\$51
Wine Panel + Residual Sugar + Alcohol	\$88	\$70
Wine Panel + Residual Sugar + Alcohol + Malic Acid	\$106	\$85
Wine Panel + Residual Sugar + Alcohol + Malic Acid + Heat Stability + Cold Stability	\$152	\$122
Anthocyanins by ethanol extraction	\$45	\$36
Total Phenols by ethanol extraction	\$41	\$33
Colour and Hue by spectrophotometer- A420 and A520	\$25	\$20
Anthocyanins + Total Phenols + Colour and Hue	\$90	\$72
Ethyl Acetate by GC- FID	\$35	\$28
Brett Markers 4-EP 4-EG by GC-MS	\$64	\$52
Methoxypyrazines by GC-MS	\$78	\$63
<b>Microbiology</b>		
Microscopic Examination	\$20	\$16
Microbiological Plating- General assessment, direct	\$40	\$32
Microbiological Plating- dilution series for population count, per media	\$77	\$62
Microbiological Filter Plating- for sterility check, per media	\$40	\$32

13% HST extra

\*Bulk rate applies to all samples when there are more than 4 samples for analysis.