

ACID

DESIRABLE LEVELS

Fruit Wines	0.65%
Red Grape wines	0.70%
White Grape wines	0.80%
Sherries	0.50%

TO DETERMINE ACID LEVEL

Measure 15 cc into test bottle

Add 3 drops Phenolphthalein

Fill syringe to 10 cc level with Sodium Hydroxide

Inject Sodium Hydroxide into test bottle until colour changes.

Acid level is indicated by ccs Sodium Hydroxide required to reach the end point, expressed as a percentage of 1.

End point indicated by pink colour in white wines and blue/grey in red wines.

TO ADJUST ACID LEVEL

4.2 grams acid / 5 litres must raises the Acid level by 0.1%

Use Vinacid R for white wines

Use Vinacid O for red wines