For winemakers, nothing is more important than your brand’s reputation. And to maintain a consistent customer experience, there’s no better tool than data. The right information at the right time can help you ensure quality and safety, while also achieving the best possible ROI and protecting brand equity. Bringing the best possible product to table means leveraging analytical results with industry knowledge to make data-driven decisions backed by industry and process experience.

**WINE-TESTING REGIMEN**

We’re with Winemakers at Every Step

**HARVEST**
Ensuring your grapes are of optimal maturity and composition, our solutions help you monitor them before and at harvest for acidity, sugars, and pH and to make sure they’re harvested at the right time for optimizing value at weighbridge. We offer solutions for:
- Grape maturity and soundness: TSS (Brix), sugars, acidity, malic and gluconic acid, glycerol
- Pesticides
- Grape aroma and smoke taint
- Homogenization

**Solutions:** QSight® LC/MS/MS, Clarus® GC

**FERMENTATION**
After crushing, yeast is added to begin fermentation. Here it’s important to monitor its progress, ensuring that alcoholic and malolactic fermentation occur and potential problems are identified before they impact quality. We give you the tools to control number, viability, and vitality of yeast, and monitor:
- Sugar (glucose/fructose)
- Total and malic acid
- Ethanol
- Density

**Solutions:** LQA 300, Nexcelom Cellometer™

**AGING AND BOTTLING**
Once vinification is complete, it’s time to verify shelf stability, confirm label claims, and ensure safety. We deliver the technologies to help you make certain each bottle meets its intended taste profile, and to allow you to make small adjustments to ensure a high-quality, consistent experience for customers. Our products enable testing for:
- Sulfur dioxide
- pH
- Malic and tartaric acid
- pH
- Confirmation of formulation
- Metals
- Allergens

**Solutions:** LQA 300, QSight LC/MS/MS, Clarus GC
The Right Solutions for Harvest and Beyond

**LQA 300 FT-IR**
The LQA 300 combines performance, speed, ease of use, uptime, and connectivity—all in a compact instrument. Its intuitive, step-by-step workflow analyzes liquid samples and presents results in less than 45 seconds—ideal for routine analysis throughout the entire winemaking process, analyzing must, must under fermentation, and finished wine.

**Nexcelom Cellometer X2**
The Cellometer X2 image cytometer is optimized for the analysis of yeast used in the fermentation process for both still and sparkling wines. Using only 20 µL of sample for analysis, the Cellometer X2 monitors yeast activity, staining both live and dead cells, so you can obtain cell images, counts, size measurements, and viability calculations in about a minute.

**QSight LC/MS/MS**
The QSight LC/MS/MS meets the needs of the wine industry by balancing the performance and sensitivity you need to tackle all your analytical challenges. With patented flow-based technology, an independent dual-probe source, self-cleaning interface design, and intuitive, easy-to-use software, the QSight system is the efficient and intuitive LC/MS/MS solution to ensure the quality and safety of grapes and finished wine.

**Clarus GC**
Our Clarus GC systems are easy to operate, yet deliver the high performance, capacity, and throughput winemakers need. They provide better characterization and fewer reruns with their wide range flame ionization detector (FID), along with lower reporting limits and improved inertness thanks to a high-performance capillary injector. And the systems provide extremely high throughput, with fast heat-up and cooldown.

See how our LQA 300 system is used to test finished wines at the blending and bottling stage, providing valuable insights to ensure the finished product meets quality control guidelines.

Read how the Cellometer X2 system's fluorescence-based detection methods can test for a variety of parameters in cultured yeast samples.

Read how whole grapes and finished wines are analyzed using GC and solid-phase microextraction (SPME) to trap and analyze volatile compounds, which contribute to aroma.

Learn more about how the QSight LC/MS/MS can be used to analyze grape samples for 213 pesticides in one analytical run.

For more information on our wine testing solutions, visit us online at www.perkinelmer.com/category/wine-testing-solutions

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