

TESTING & ANALYSIS

HYDROMETERS

Vigo offers two new hydrometers specifically made for cider makers and most makers of UK wine. The higher range of instrument (SG 1020 – 1070) is for the fresh-pressed juice and can be used to track the course of the initial fermentation and the lower range instrument (SG 990–1020) is for the later stages and end of fermentation. The narrow range of the SG 990-1020 instrument gives a greater accuracy than most other hydrometers on the market and is ideal for use with the refractometer method of alcohol determination.



Type	Specific Gravity Range	Stockcode
Standard	990 – 1020	94256
	1020 – 1070	94257
Brewery	1000 - 1030	94205
	1030 - 1060	94206
SO ₂	0-6% SO ₂	94207
Wine residual sugar	0-15% sugar	94235
Plastic trial jar 100mm		94208
Plastic trial jar 500mm		28205

DIGITAL THERMOMETER

Simple, hand-held thermometer with stainless steel probe and clear digital screen. Suitable for monitoring fermentation and pasteurisation temperatures.

Temp range (°C)	Accuracy (°C)	Size (L x W x H mm)	Stockcode
-50 to +150	±1	97 x 65 x 20	94219



SULPHUR DIOXIDE AND ACIDITY TESTING

Sulphur dioxide (SO₂) is added to most wines and ciders to prevent spoilage and extend keeping properties. Where sulphur dioxide is used its level must be monitored to ensure both, that there is sufficient for it to be effective and that maximum permitted SO₂ levels are not exceeded. Acid levels will affect the palatability and keeping qualities of wines and ciders and will influence the amount of SO₂ required.

Dr. Nilles kits

These are convenient portable kits suitable for carrying out tests on site in the winery or cider barn. The reagents have an active life of at least one year and the kits are very easy to use. This system is used by many smaller vineyards and cider producers.



Sulfoquick Test. A complete test kit in a strong carrying box for determination of free and total SO₂. Sufficient reagents for up to 200 tests of white wine or cider containing an average of 50 mg/l.

Aciquick Test. For determination of total acid in wine, apple juice or cider, packed in carrying box.

Kit	Description	Stockcode
Sulfoquick	Complete kit	94100
	Spare reagent solution	94101
Aciquick	Complete kit for white wine & cider	94102
	Complete kit for red & white wine	94103
	Spare reagent solution - white	94104
	Spare reagent solution - red & white	94105



Titrofix kit.

This is a fast and efficient system mounted on a portable stand. Suitable for use in a laboratory or on any table or shelf. This system is suitable for winemakers or cidemakers who carry out frequent, multiple tests for SO₂ and acidity and require a high degree of accuracy. The test solutions have a shelf life of around six months. This method is used by many of the larger English vineyards and cider makers.

The apparatus consists of:

- 1 x Portable stand
- 1 x 25ml Glass pipette
- 2 x 200ml Glass conical flasks
- 3 x Glass burettes
- 3 x Plastic 10ml dosing cylinders
- Instruction sheet.

	Stockcode
Titrofix kit (hardware)	94106
Starter set of 6 solutions	94113



pH meter.

A hand-held pH meter is an inexpensive alternative to larger meters and very much more accurate and reliable than litmus paper. Easy to read 6mm LCD display with a resolution of 0.1pH to an accuracy of ±0.2 pH. Expected electrode life of 1-2 years. Measures 150mm/6" long with pen clip. Carrying case supplied. Must be regularly calibrated using pH 7 buffer solution (1x100ml solution supplied with meter).

Product	Stockcode
Meter	94213
Buffer solution capsules x 10	94214
Conical flask, 100ml	28216



ALCOHOL TESTING

Ebullimeter

The classical method of alcohol determination in wine and cider, based on a measurement of the comparative boiling point of water and the alcoholic product. This apparatus can give accurate readings to within 0.1% alcohol. The ebullimeter consists of a highly polished chromed housing with boiler, chimney and thermometer mounting, a spirit burner (methylated spirit required), a wide-scale, easy-to-read thermometer, and circular slide rule, all packed in a wooden carrying case.

Stockcode 94231

Refractometer for alcohol determination.

This instrument must be used in conjunction with an accurate wide scale hydrometer to determine the alcohol content of wine or cider to an accuracy of ± 0.5% alcohol.

Stockcode 94222



SUGAR TESTING

Refractometer for grape sugar determination.

Robust field model, British made, 30-130° Öechsle. Stockcode 94221



Residual sugar testing kit

Permits accurate measurement of residual sugar in wine.

- Consists of: 2 x Burettes with stand
- 3 x Spherical flasks
- 6 x Pipettes
- 2 x Conical flasks
- 1 x Electric heater
- 1 x Timer.

This is ideal for contract wineries or other establishments where a large number of wines must be tested, and where the cost of testing by an outside laboratory would be high.

	Stockcode
Sugar testing kit (hardware)	94241
Starter set of solutions	94242
Inversion solution	94128

IN-BOTTLE CO₂ PRESSURE TESTER

Aphrometer, for in-bottle measurement of the pressure of carbon dioxide (CO₂). A simple tool consisting of a sharp, hollow stainless steel needle with a plunger and pressure gauge, fitted to a holder that can be mounted on 26 mm or 29 mm crown caps, ROPP and plastic free-formed screw caps. The apparatus is clamped to the top of the bottle, the needle driven into the bottle cap and the pressure inside the bottle read from the gauge (0 - 9 bar).

This is very helpful for those testing the pressure in artificially carbonated products and for those wishing to check the progress of bottle fermented wines or beers.

Stockcode 97244

