

# Wine Monitoring Record

Harvest Monitoring: \_\_\_\_\_ grapes, \_\_\_\_\_ year

Date	°Brix	pH	Titrateable Acidity	Balance	Color/Tannins	Seed Color

**Brix method:** e.g., refractometer \_\_\_\_\_  
**pH method:** e.g., ACCUVIN Quick Test pH \_\_\_\_\_  
**Titrateable Acidity method:** e.g., ACCUVIN Quick Test TA \_\_\_\_\_  
**Balance = Brix / Titrateable Acidity (in g/100 mL)<sup>3,4</sup>** \_\_\_\_\_  
**Color/Tannins method:** \_\_\_\_\_

Wine Process Monitoring, \_\_\_\_\_ grapes, started \_\_\_\_\_, 20\_\_\_\_\_  
 initial volume \_\_\_\_\_

Date	°Brix	pH	Specific gravity	Titrateable Acidity	Nitrogen	Color/Tannins	Free SO2

Additives: \_\_\_\_\_ tartaric acid; \_\_\_\_\_ yeast nutrient;

Soak Period, if used \_\_\_\_\_ hours; \_\_\_\_\_ temperature

Primary fermentation: start date: \_\_\_\_\_, yeast: \_\_\_\_\_

Date	°Brix	pH	Specific gravity	Titrateable Acidity	Nitrogen	Temp.

Post fermentation adjustments: sulfite: \_\_\_\_\_, tartaric acid: \_\_\_\_\_

Secondary fermentation: start date: \_\_\_\_\_; inoculum: \_\_\_\_\_

Date	L-Lactic acid	Malic Acid
		x
		x
	x	
	x	
	x	

Additions/Adjustments: sulfite: \_\_\_\_\_, other: \_\_\_\_\_

Racking/Aging: start date: \_\_\_\_\_

Date	Fining additive	Racking yes/no	pH	Specific gravity	Titratable Acidity	Free SO2	Volatile Acidity

**Bottling**

Date	pH	Specific gravity	Titratable Acidity	Free SO2	Volatile Acidity	Alcohol

**Comments**


- Brix method:** e.g., refractometer \_\_\_\_\_
- pH method:** e.g., ACCUVIN Quick Test pH \_\_\_\_\_
- Titratable Acidity method:** e.g., ACCUVIN Quick Test TA \_\_\_\_\_
- Nitrogen method:** \_\_\_\_\_
- Color/Tannins method:** \_\_\_\_\_
- Free SO2 method:** e.g., ACCUVIN Quick Test Free SO2 \_\_\_\_\_
- Residual Sugar method:** e.g., ACCUVIN Quick Test RS \_\_\_\_\_
- L-Lactic Acid method:** e.g., ACCUVIN Quick Test L-Lactic Acid \_\_\_\_\_
- Malic Acid method:** e.g., ACCUVIN Quick Test Malic Acid \_\_\_\_\_
- Volatile Acidity method:** \_\_\_\_\_