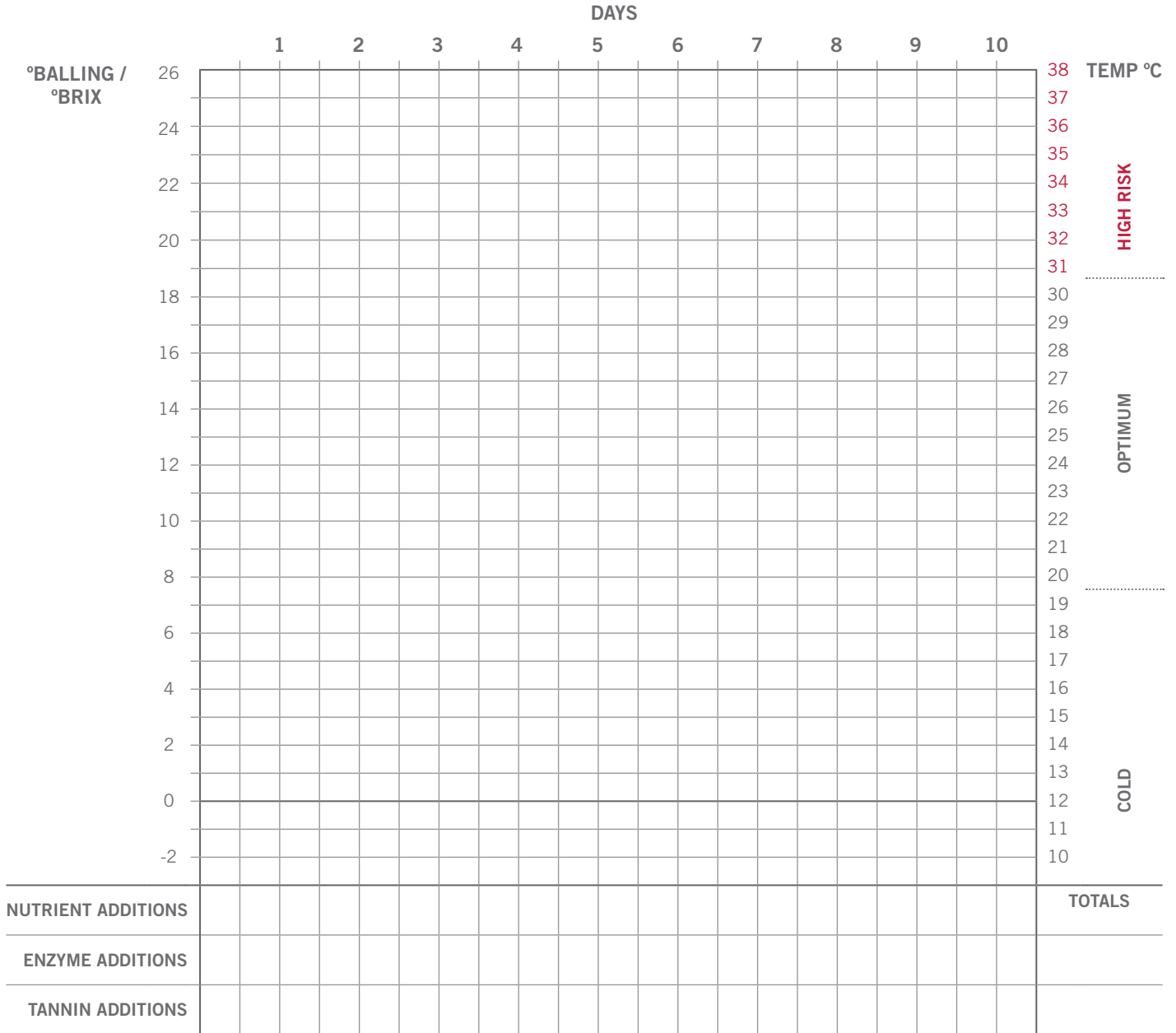




FERMENTATION MANAGEMENT

DATE: VARIETY:
 TANK NO: ORIGIN:
 VOLUME: GRAPE CONDITION:
 COMMENTS:



ALCOHOLIC FERMENTATION

GRAPE TREATMENT	ANALYSIS OF MUST	ANALYSIS OF WINE
SO ₂ ADDITION:	GLUCOSE:	SUGAR:
ENZYME & DOSAGE:	FRUCTOSE:	TA:
SKIN CONTACT:	TA:	pH:
YEAST & DOSAGE:	pH:	VA:
NUTRIENTS:	YAN:	MALIC ACID:
	MALIC ACID:	% ALCOHOL:



FERMENTASIE BESTUUR

DATUM:

KULTIVAR:

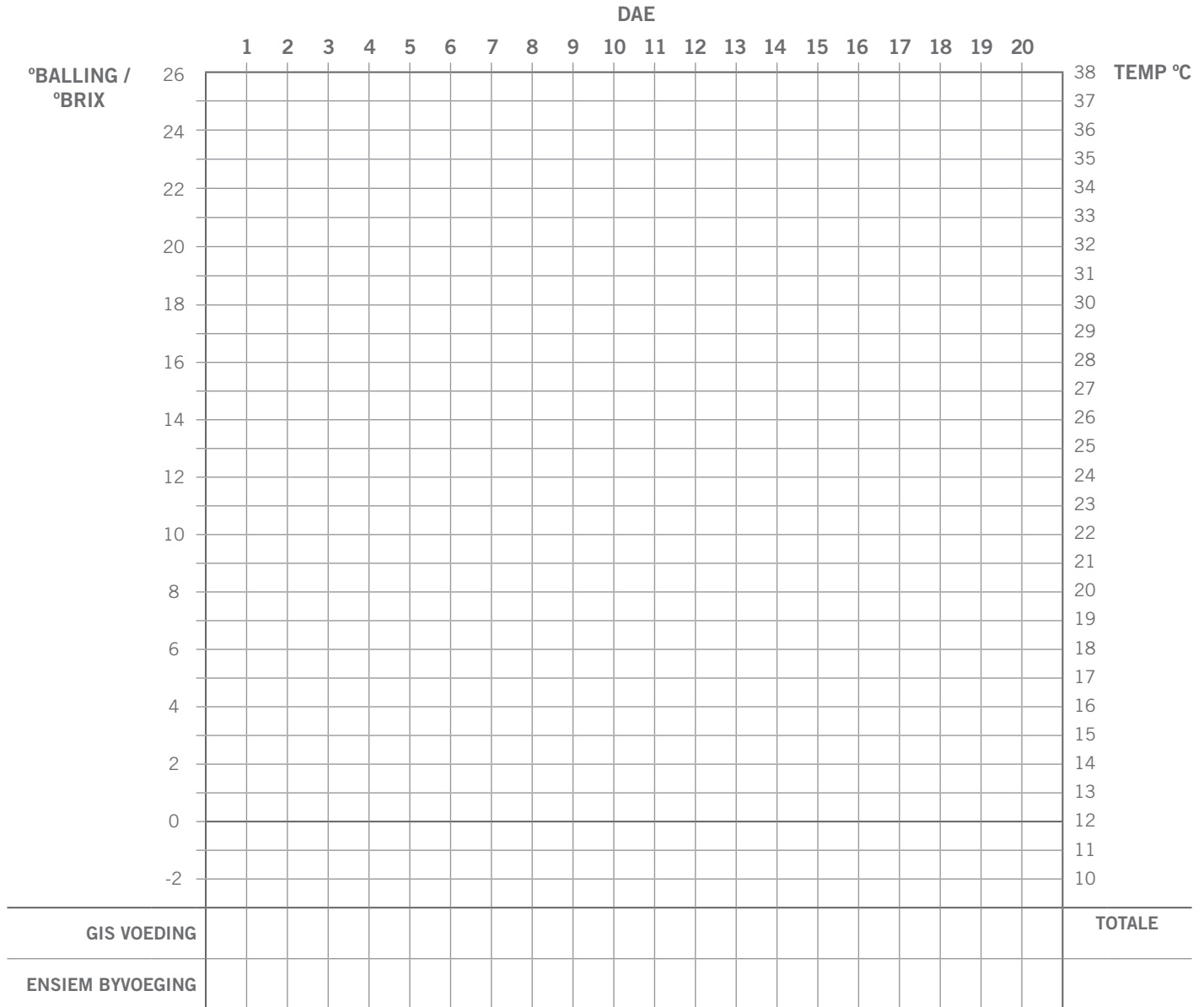
TENK NR:

OORSPRONG:

VOLUME:

DRUIFGEHALTE:

KOMMENTAAR:



ALKOHOLIESE FERMENTASIE

DRUIF BEHANDELING	ANALISE VAN SAP	ANALISE VAN WYN
SO ₂ BYVOEGING:	GLUKOSE:	SUIKER:
ENSIEM & DOSIS:	FRUKTOSE:	TA:
DOPKONTAK:	TA:	pH:
GIS & DOSIS:	pH:	VS:
NUTRIËNTE:	YAN:	APPELSUUR:
TANNIEN:	APPELSUUR:	% ALKOHOL: