


TEST REPORT NO. 1718003 ENG – SENSORIAL ANALYSIS

Client: DIAM Bouchage Espace Tech Ulrich 66400 Ceret France Mr. Patrick Bizart	Samples: File: CORK JANOSA (17-216) 1 bottle of unlabelled, unsealed, white wine NO BATCH NUMBER	Received: 02-May-2017 Test date: 09-May-2017
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Identification:

- Bottle: Bordeaux type, measurement vessel: 0.75l - Glassmaker: OI
- Cork : cork marked: 



Purpose:

Identify any organoleptic inconsistencies.

Results:

1. Sensory analysis

By a jury of four trained tasters.

- **Eye:** Pale yellow with green highlights Sparkling appearance
- **Organoleptic profile:**

Nose initially dominated by floral and fruity notes, then defective fungal notes are perceived retronasally. The balance in the mouth has an average balance with prolonged sweetness dominated by acidity.

2. Chemical analyses

The sample underwent a standard oenological analysis (Report No. BO.R2016.10530 of 9-May-2017 by the Oenological Centre).

Charac- teristics	Sulphiting SO ₂ g/hl	FTIR Gluc Fruc g/l	alcoholic strength % vol	TIR total acidity g H ₂ SO ₄ /l	FTIR Volatic Acidity gH ₂ SO ₄ /l	Total SO ₂ mg/l	Free SO ₂ mg/l	FTIR Ph	FTIR Malic index	FTIR lactic index	Man Do. 420	IR CO ₂ mg/l	Ethanol Mg/l	Active SO ₂ mg/l
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Caracteristiques	Sulfitage SO ₂ g/hl	Gluc Fruct IRTF g/l	TAV IRTF % vol	Acidité Totale IRTF g H ₂ SO ₄ /l	Acidité Volatile IRTF gH ₂ SO ₄ /l	SO ₂ total mg/l	SO ₂ libre mg/l	pH	IRT	Indice malique IRTF g/l	Indice Lactique IRTF indice	Acidité volatile calculée gH ₂ SO ₄ /l	Acide malique g/l	CO ₂ IR mg/l	SO ₂ actif mg/l
17 18 003		43.8	9.99	4.22		189	42	3.22				0.23	3.24	1335	1.98

Analysis of the wines revealed levels of free and active SO₂, which are sufficient at this stage of conservation to protect against oxidation and prevent development of micro-organisms.

Interpretations

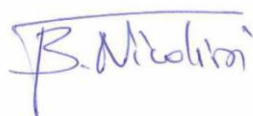
The sample has a fleeting but intense faulty mouldy or fungal note.
Additional research (haloanisole and halophenol) would be needed to determine the cause of the defect.

SO₂ levels are very high and could alter the sensorial profile.

Remarks:

- The bottle does not bear a batch number.

Singed in Lattes, 11 May 2017
By Bénédicte Nicolini, Head of Packaging Services



*Dry defective matter and wines with chemical contamination
are kept seven days after the test report is sent*