

A white and blue WineryPro Chemistry Analyzer is shown in a winery setting. The device is compact and portable, with a carrying handle on top. It is open, revealing internal components including a sample tray with several vials, a reagent reservoir, and a detection unit. The background features a wooden wine rack filled with bottles and a large wooden barrel. The overall scene is dimly lit, emphasizing the analyzer as the central focus.

# **WineryPro**

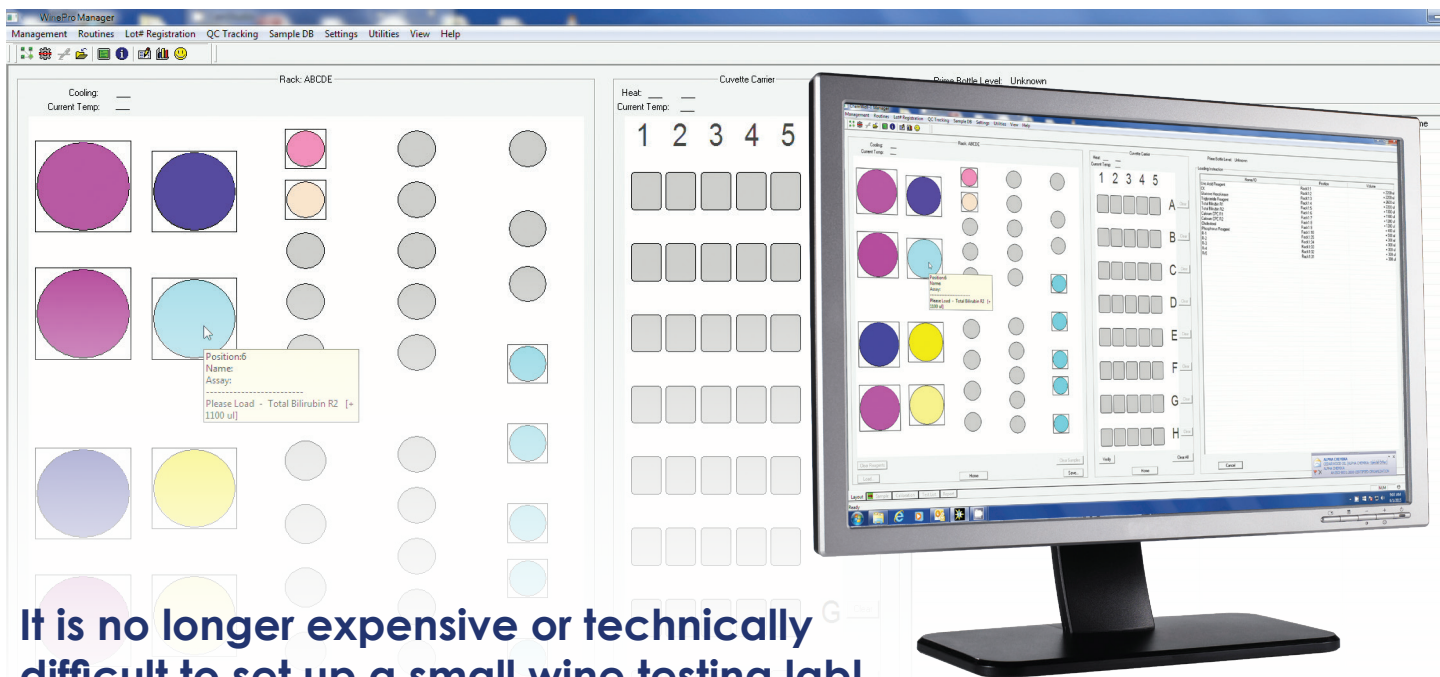
*Chemistry Analyzer*

## **Enology With Confidence**

Monitor 7 key analytes  
Produce consistent, stable wine  
Compact, easy, economical

 **AWARENESS<sup>®</sup>**  
**TECHNOLOGY, INC.**

[www.awaretech.com](http://www.awaretech.com)



**It is no longer expensive or technically difficult to set up a small wine testing lab!**

### 7 Key Analytes Assure Optimal Flavor, Aroma, and After-Bottling Stability

Faults in wine are common but preventable. WineryPro is designed to provide the prompt and accurate information needed to prevent common faults. The system monitors 7 wine-specific assays: Primary Amino Acid Nitrogen, Ammonia, L-Malic Acid, Free Sulfur Dioxide, Total Sulfur Dioxide, D-Glucose & D-Fructose, and Acetic Acid. These, along with pH monitoring, are the essential measurements needed to assure sound and stable wine production.

### Ease of Use

WineryPro was designed with ease of use in mind. Test kits contain ready-to-use reagents. The bottles fit into the instrument rack with no transfer and relabeling steps required. The assays are programmed to run automatically from start to finish. On-screen prompts, error warnings, and color-coded graphics guide the user with instrument setup and basic routines. Results are automatically stored for printing and easy look up. Automation removes user technique and variables, as well as reducing skilled labor requirements. Robotic pipetting employs a liquid sensing probe that automatically washes between each use. Precise timing and temperature control are self-monitored. Photometric readings are accurately traceable to USA NIST standards and highly reproducible. WineryPro provides reliability and peace of mind.

### Lower Cost of Operation

WineryPro gives a winemaker the opportunity to test as often as desired and get results within minutes so prompt action can be taken to prevent wine faults early. All the assays use enzymatic methods which are highly specific, have low detection limits, are fast, and economical.



# WineryPro

## Chemistry Analyzer

**A computer-controlled and fully automated analyzer, capable of performing the key enzymatic assays that assure sound and stable wine**

### Sample and Reagent Rack

A single rack holds up to 28 refrigerated reagent bottles and up to 20 wine sample tubes (typical diameter 12-13mm). The reagent side of the rack is covered for improved insulation and light protection. The rack positions are numbered for easy identification. For further convenience when loading and unloading the instrument, the entire rack can be removed and refrigerated when not in use.



Integrated reagent and sample rack

### Reaction Vessel and Cuvette Carrier

Tests are performed in plastic cuvettes 5 per section. The cuvette carrier is designed to hold up to eight sections. This allows for 40 reactions before new cuvettes must be loaded.

The cuvette carrier shuttles the cuvettes into the pipetting and reading positions. It also acts as an incubator maintaining reactions at 37°C.

Mixing takes place directly in the cuvettes while seated in the carrier.



### Automatic Optical Reading

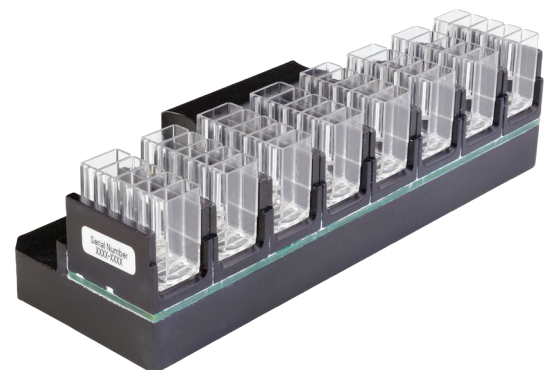
A built-in bichromatic filter photometer handles the optical readings at 6 filters in the range of 340 - 630 nm. Filters are automatically selected, and readings made at the proper time intervals for each assay. Users may select reports that show absorbance readings and test results or that show only the resulting concentrations.

### WineryPro Management Software

The software is easy to use with colorful graphics and on-screen prompts designed to assist the user. Advanced software is also included for expanding the analyzer's test capability.

### Quality Control Options

- Place controls anywhere, anytime
- Register and track controls by acceptance ranges or standard deviation plots
- Automatic interpretation against user-entered criteria



Heated 8x5  
Cuvette Carrier



# Key Analytes of Stability

YAN	> 400 mg/L
Sugars	<0.10 g/L
pH	<3.6
Sulfur dioxide	>0.6 ppm molecular SO <sub>2</sub>
Malic acid	<0.05 g/L



KIT NAME	WHEN TO TEST	PURPOSE OF TEST	# TEST PER KIT
<b>Primary Amino Acid Nitrogen</b>	Test grapes before & at harvest time	To calculate YAN and adjust nitrogen as needed	500
<b>Ammonia</b>	Test grapes before & at harvest time	To calculate YAN and adjust nitrogen as needed	500
<b>Glucose and Fructose</b>	During sugar fermentation	To assure that the sugars are sufficiently converted to ethanol	400
<b>Free SO<sub>2</sub></b>	During sugar fermentation and malo-lactic fermentation, again at bottling time	To be sure there is just enough to prevent unwanted yeasts and bacteria that contaminate wine with unacceptable taints and odors (such as Brett), and to reduce oxidation	330
<b>Total SO<sub>2</sub></b>	During malo-lactic fermentation and bottling	Regulatory agencies have limits	350
<b>Acetic Acid</b>	During malo-lactic fermentation, maturation, clarification and when bottling	To control acetobactor conversion of ethanol to acetic acid creating vinegar-like taste & aroma	500
<b>Malic Acid</b>	During malo-lactic fermentation	To assure tart tasting malic acid is sufficiently converted to lactic acid	500

**AWARENESS**  
TECHNOLOGY, INC.  
[www.awaretech.com](http://www.awaretech.com)

**Awareness Technology, Inc. USA & International**  
tel: +1 772 283 6540 fax: +1 772 283 8020

**Awareness Technology, Inc. Europe**  
tel: +43 (0) 2236 892465 fax: +43 (0) 2236 892464

**Awareness Technology, Inc. Asia & Africa**  
tel: +971 (06) 557 80 58 fax: +971 (06) 557 80 59

**WineryPro**  
Chemistry Analyzer

## Dimensions & Weight

53 cm Wide x 50 cm Deep x 40 cm High  
Approximate weight < 15 kg (37 lbs)