

Residual Sugar Test Using Test Tablets

Sugar Test Kits used by diabetics use the same technology as used for residual sugar testing in wine. If you have a dropper and test tube, you will only need the **Sugar Test Tablets** and this sheet of directions.

A. FOR WINES WITH LESS THAN 1% RESIDUAL SUGAR

- 1) Place 10 drops (0.5 ml) of wine in the test tube.
- 2) Drop one tablet in the test tube. Watch the reaction to make sure the color change does not pass through the orange color. If this occurs, you have more than 1% residual and will have to follow the secondary procedure in section B below.
- 3) If the color does not exceed orange, wait until the reaction is complete, shake the tube and match the color with the color chart for the *Two Drop Method* shown on the direction chart that comes with the tablets. The actual amount of sugar in the wine is not that shown on the chart, but the following:

<u>Color Chart for 2 Drop Method</u>	<u>Amount shown on Kit</u>	<u>Actual Sugar in Wine</u>
True Navy Blue	Negative	None
Deep Forest Green	Trace	0.05%
Dark Kelly Green	1/2%	0.1%
Army Green	1%	0.2%
Mossy Green	2%	0.4%
Dijon Mustard	3%	0.6%
Orange	5% +	1.0%

B. FOR WINES CONTAINING FROM 1% TO 5% RESIDUAL SUGAR

- 1) Place 2 drops (0.1 ml) of wine in the sample tube and add 8 drops (0.4 ml) of water.
- 2) Drop one tablet into the tube and watch the reaction to be certain it does not go all the way to the orange color. If it does, you have more than 5% residual sugar and should follow the procedure in section C below.
- 3) If the color change does not pass through orange, wait until the boiling reaction is complete, then match the color to the color chart for the *2 Drop Method* on the **tablet** instructions and read the amounts as shown on the chart.

C. FOR WINES CONTAINING MORE THAN 5% RESIDUAL SUGAR

- 1) Add 1 drop (0.05 ml) of wine and 9 drops (0.45 ml) of water to the test tube and proceed as above. If you pass through the orange color and go to a brown you have more than 10% residual sugar and cannot get a measurement with this test.
- 2) After the boiling stops match the sample color to the *2 Drop Method* color chart and double the readings on that chart to get the residual sugar level in the wine. Be aware that your accuracy is greatly reduced when using a single drop of wine for your test. The result would only indicate an approximate range.

Presque Isle Wine Cellars, 9440 W Main Rd, North East, PA 16428

(814) 725-1314

info@piwine.com

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