

### HOW TO TEST FOR TOTAL ACID TITRATION:

1. Using plastic syringe, measure 15cc of wine or juice into the test cup. Note: Red wine samples may be measured into a larger clear glass vessel and sufficient distilled water added to the sample to dilute the deep color to a rosé.
2. Add three (3) drops of Phenolphthalein Color Solution to the test sample.
3. Wash out the syringe and draw in 10cc Sodium Hydroxide neutralizer. Add the Sodium Hydroxide slowly to the wine or juice sample. As the neutralizer is being added to the sample of wine or juice, agitate the cup until a slight color change is noted and remains. Continue adding the Sodium Hydroxide in very small doses, agitating the cup with each addition, until a deep, dark color change is noted and an additional drop of neutralizer does not cause or affect the darker color. This indicates the end point has been reached. White wines will change to pink/red, red wines will change to a blue/grey/black.
4. Each 1cc of Sodium Hydroxide neutralizer required to attain the color change indicates .1% of acid expressed as Tartaric. Example: if 5cc neutralizer is needed to attain the end point color change, the acid is .5%.
5. Adjust the acid content of the wine to the desired level on the basis that 1 teaspoon of Acid Blend will raise the acid level of 1 US gallon of must by .15%.
6. Make certain that the Sodium Hydroxide and Phenolphthalein bottles are always kept tightly capped when not in use because both solutions will deteriorate through exposure to air. Wash and dry syringe and test cup after each use.