

Method Abstract #8

Total Acidity in Wine

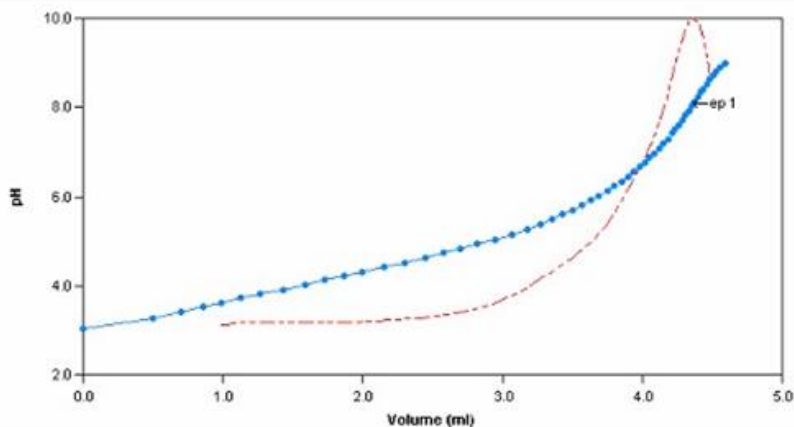
Scope and Application

This method conforms to AOAC Official Method 962.12. It determines the total or titratable acidity (TA) in wine, which is generally due to the tartaric, malic, and citric acid content of the grapes used.

Method Summary

Total acidity analysis involves the titration of samples with sodium hydroxide. In North America, an inflection endpoint is most commonly used to determine the TA, whereas a set endpoint at pH 7.0 is more common in Europe, New Zealand and Australia. Note that the software has the capability to determine both set pH endpoints and inflection endpoints simultaneously.

Sample Titration Curve



Method Performance

Parameter	Specification
Measuring Range*	1.0 – 15 ppt
RSD for red wine sample (5.69ppt)	7.86% or +/- 0.45 ppt
RSD for white wine sample (6.42ppt)	1.54% or +/- 0.10 ppt
RSD for rose wine sample (5.97ppt)	0.82% or +/- 0.05 ppt

*This measuring range was determined by analyzing laboratory prepared standards formulated from potassium hydrogen phthalate. The measuring range may be increased by using larger capacity analysis vessels and/or auto-dilution.