



How to get the best out of your Sentia Wine Analyzer

May 2021

THE POWER OF A LAB
IN THE PALM OF YOUR HAND.



Sources of error when testing

- **The analysis of free sulfur dioxide is sensitive to oxygen. Whenever a bottle is opened or a barrel/tank sample is pulled, the analysis should be done as soon as possible. Any sampling technique that introduces oxygen into the wine, such as pouring, needs to be avoided. The sampling technique with the best reproducibility is drawing directly from tank, barrel, or bottle from well down within the body of wine. When drawing from a freshly opened bottle, do so approximately 20 minutes after opening.**
- **If samples are taken from barrels or tanks, mixing is essential. Wine from the surface might have experienced more exposure to oxygen, so homogenizing the sample will improve the consistency and quality of results.**
- **The best reproducibility is achieved when using a 20 µL transfer pipette. That way, some excess wine is added to the test strip without flooding it completely. Do not keep the wine in the pipette tip for an extended period of time, since it promotes oxidation of the sample, a noted issue with all pipette transference. Do not suck up excess air with the sample. Rapid pipetting of small volumes is the best way to load the test strip.**



Testing rosé

- **The Sentia technology platform calibrates red and white wine separately.**
- **It is not currently possible to calibrate for all styles of rosé. The testing of rosé wines has been left to the discretion of the user as it is dependent on the amount of skin contact/extraction the wine has been subject to.**
- **Very light “Provencal” style rosé wines tend to correlate with Sentia’s white wine calibration while those that have been pressed hard generally correlate to the red calibration. If results cause concern, we recommend testing using another method and benchmarking against the Sentia result.**




SENTIA

Placing the universal power of biosensors into the hands of those who need it

©Copyright Universal Biosensors 2021. Private and confidential.

Performing a test

- **Only use the system when the temperature is between 10 °C and 30 °C (50 °F to 86 °F)**
- **Close the strip vial after removing your test strip**
- **Use a strip within 10 minutes of removing it from the vial**
- **Do not insert a test strip into the strip port more than once**
- **Do not bump the test strip or analyzer while the test is in progress**
- **Do not handle a test strip with wet hands**
- **Do not use a strip that has been dropped, damaged or contaminated**
- **Do not apply the sample to the test strip until you are prompted to do so**
- **Do not add more sample to the test strip after the analysis has begun.**



Benchmarking Sentia against your reference

- Check all connections in the set-up of the reference method in the case of aeration oxidation and Ripper methods; ensure it is not losing gas
- Take wine sample at same time for both systems. In the case of aeration oxidation, extract the wine sample for Sentia just before adding acid to wine sample for A/O




SENTIA

Placing the universal power of biosensors into the hands of those who need it

WiFi connectivity

- **Sentia does not require full time WiFi connectivity so it operates on 2.4GHz.**
- **The WiFi search and capture capability on mobile phones is stronger and therefore they, by default, prioritise themselves over other devices like Sentia.**
- **Therefore, when the local WiFi bandwidth reaches capacity, the Sentia device is likely to be one of the first devices to be “bumped” from signal receipt.**

