

Tartaric Acid Solution for Wine Acid Adjustment

This solution is made from 10g of tartaric acid in 100ml of water (ie a 10% by weight solution)

If you place 100ml of wine in a glass(es) for testing/tasting; then each addition of 1ml of the above solution in the glass is equivalent to 1g/L in the finished wine.

For example if you find that 3ml of the solution brings the wine to the desired acid level and you have 100L of wine to adjust, then you need $3\text{g/L} \times 100\text{L} = 300\text{g}$ of tartaric acid in total to dose the wine.

Information supplied by
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