Testimonials

"Sentia is so easy. I save a bunch of time, a bunch of money, I do less work and it's perfectly accurate. Every winemaker needs one, there's no question."

Sandor Faludi, Winemaker, Prohibition Cellars
Woodinville, WA, USA

"For all the tests this unit will do makes it a smart, affordable choice for any size winery..."

Chris Eberle, Winemaker, Eberle Winery, Paso Robles, CA, USA

"I hardly need lab equipment anymore with my new Sentia. Faster, easier, and more accurate. This thing is the future."

Tyler Famsworth, Winemaker, Laterus Winery
Snohomish, WA, USA

"For us, this innovative and simple to use device has taken our task of free SO_2 monitoring from a two-week process down to two days."

Don Schroeder, Winemaker, Sea Smoke
Santa Rita Hills, Santa Barbara, CA, USA

"The Sentia device has been a game-changer for me... I can check in on individual barrels or tanks or do composite checks any time that I'd like at a fraction of the cost of having a third party lab run the same analysis."

Larry Schaffer, Owner & Winemaker, Tercero Wines
Los Olivos, CA, USA

"I cannot even begin to calculate the amount of hours saved in the lab because of the Sentia."

Riley Hollenbach, Winemaker, Bartier Bros. Vineyard & Winery
Oliver, British Columbia, Canada

"Using the Sentia has been fantastic! It has meant that I am able to assess our grape juice and wine more frequently as well as shortened the turn around time with results, ultimately saving on time and enabling better wine making decisions."

Brad Atkins, Owner/Vigneron, Steels Gate Wines
Dixons Creek, VIC, Australia

"My father-in-law has been making wine for 40 years and has always been sceptical of new technology. When he used Sentia the first few times he was instantly converted!"

Stephanie Helm & Ben Osborne, Winemaker & Viticulturalist,
Vintners Daughter - Murrumbateman, NSW, Australia

---

https://sentiaanalysis.com/

For a free demonstration call:

Universal Biosensors

SENTIA™

The most convenient wine analysis tool available

Measure 6 key wine analytes in minutes

Now available in North America, Australia, New Zealand, Europe, Chile and South Africa

GOOD DESIGN AWARD® WINNER

POWERED BY
Universal Biosensors

Product range

Icon list (left column)

Portable
test in the winery

Touch screen
for ease of use

Easy, intuitive
no special training required

Small sample size
less wastage

Quick results
fast decisions

Auto-calibrating
peace of mind

Affordable
save on costs

Product specifications

Meter	Product code: 90200
Interface	Wireless (2.4 GHz)
Automatic power off	Configurable: disabled; 10 mins, 20 mins, 30 mins
Dimensions	147 x 84 x 32 mm (5.79 x 3.31 x 1.26 in)
Weight	210 g (7.41 oz)

Meter Case (+stylus)	Product code: 90210
Dimensions	161.5 x 92 x 41.5 mm (6.36 x 3.62 x 1.63 in)
Weight	89 g (3.14 oz)

Acetic Acid	Product code: 30730
Sample type	Red or white wine
Measurement range	0.1 to 1.5 g/L
Test time	<3.5 min
Dilution required	Yes (1 part sample, 3 parts deionized/distilled water)

Free SO$_2$	Product code: 30230
Sample type	Post-fermentation red or white wine
Measurement range	3 to 50 mg/L
Test time	<1 min
Dilution required	No

Fructose	Product codes: 30530 (strips); 91004 (diluent)
Sample type	Red or white wine
Measurement range	0.1 to 10 g/L
Test time	<2 min
Dilution required	Yes (1 part sample, 4 parts Sentia fructose buffer)

Glucose	Product code: 30330
Sample type	Red or white wine
Measurement range	0.1 to 10 g/L
Test time	<1 min
Dilution required	No

Malic Acid	Product codes: 30430 (strips); 91002 (diluent)
Sample type	Red or white wine
Measurement range	0.05 to 5 g/L
Test time	<1 min
Dilution required	Yes (1 part sample, 4 parts Sentia malic acid buffer)

Titratable Acidity (pH 7.00 & 8.20)	Product code: 30630
Sample type	Red or white wine
Measurement range	3 to 10 g/L
Test time	<1 min
Dilution required	No

Photo captions (right column)

Easy-to-follow touch-screen prompts

Test in the winery

Small sample required > 8 µL to 100 µL

Results detected within minutes