	11.31	9:43	11-77	12.23	9.14	p.e. 11.85	Concluded.	By Wei
	13.99	11.70	14.56	15.15	11.35	p.e. 14-65	ded.	By Vol
-	24.52	20.20	25-51	26.49	19.89	p.e. 25.67		Proof S
-	2 11.68	14.61	10.43	9 11-13	15.24	p.c. 10·32	-	Extract.
-	8 10.70	1 10.17	3 8.18	3 6.40	11.99	p.e. 2 9:52	-	Reducir as Inv Sugar
-	0	4-44	3 1 25	4.73	3-25	p.c.		Non-Su
-	5 0.280	0.210	0.288	3 0 180		p c. 0 300 +	-	Ash.
-	0 - 1.6	9.6	8 - 1.0	0 - 1.0	0.126 -28.4	0+3.6	-	Polariza 200 m Direc
-	6 0.666	669-0	879.0	0.717	0.682	p.c. 5 0.692		Total as Tarta
	0.062	0.084	0.038	0.022	0.088	p.c. 0.038	-	Volatile Acetie
-	0.585 Pre-	0.614	0.630		0.565 Pre-	p.e.		Fixed a Tarta
	Pre- sent.	+	=	0.649 None.	P re- sent.	None.		Preserv
-		-	None.	Pre- sent.	=	None,		Dyes.
-	62079	62078	62077	62070	62068	62067		No. of S
-					-	p.e. 0.614 None, None, 62067 Properly labelled.		

9812 9812 9818 9849

A BUILT

19 Of Distillate.

Alcohol. lume. Spirit. ing Sugar nvert ir. Results of Analysis. igar Solids. Grammes per 100 cc. aric. Acouty as aric. Acouty le as ic. as aric. Acidity. vatives. Sample. Remark and Opinior of the Chief Analyst

fic ity. 16_

NATIVE WINE.

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