



Wine Specification Sheet – Issue 1: 17th March 2016		
1	<p><u>Label Specification</u></p> <p>Class of wine: Second Label Wine of Origin: Simonsberg Paarl Cultivar: Viognier Vintage: 2015 Alcohol: 13.5 % A Number: A1165</p>	
2	<p><u>Fermentation & Maturation</u></p> <p>Winemaker: Lola Nicholls and Alexander Milner Primary Fermentation: Cold fermentation in stainless steel tank Pressing Method: Stainless steel basket press Secondary Fermentation: No MLF Maturation: No MLF Analyses: Actual Alcohol – 13.68 %, RS – 4.0 g/l, VA – 0.21 g/l, pH – 3.45, TA – 5.2 g/l F SO2 – 27 mg/l, T SO2 – 122 mg/L, Total extract 24.2 g/l, Sugar free extract 21.2 g/l Quantity for bottling: 996 l / 1327 bottles Bottling Date: 18th September 2015</p>	
3	<p><u>Tasting Notes</u> Litchies, sweet nectarines and cream on the nose. Zesty palate with hints of lime and lemon zest, and a long finish with notes of black pepper and sea breeze.</p>	
4	<p><u>Food Pairing Notes</u> Perfect accompaniment to fish and seafood in creamy sauces. Also pairs well with salmon sashimi, seared tuna steak, spicy mussel pot and garlic prawns. A good companion with cheese and mushroom pasta dishes and Asian cuisine.</p>	
5	<p><u>Vineyard Information</u></p> <p>Total Vineyard Area: 18 hectares Cultivar: Viognier Block area: 0.436 hectares Rootstock: US 8-7 Clones: UC274A Block number: ME04A Year of Planting: 2010 Soil types: Predominantly Oakleaf (Oa3) and Clovelly (CV1) Farming methods: Integrated Production of Wine (IPW) as prescribed by the Wine and Spirit Board General Manager: Bernard Nicholls Viticultural Consultant: Paul Wallace – Vinewise - 1999 to 2006 (Development), Danie Kritzinger present Vineyard Manager: Bertus de Clerk</p>	