


<b><u>Wine Specification Sheet – Issue 1:</u></b>		
<b>1</b>	<b><u>Label Specification</u></b>  Class of wine: Wine of Origin: Cultivar: Vintage: Alcohol: A Number:	Flagship Simonsberg Paarl Bordeaux Style Blend 2014 14.5 % A1165  
<b>2</b>	<b><u>Fermentation &amp; Maturation Specifications</u></b>  Winemaker: Primary Fermentation: Pressing Method: Secondary Fermentation: Maturation: Maturation period: Analyses:  Blend Composition:  Quantity for bottling: Bottling Date:	Lola Nicholls Open vat Stainless steel basket press Malolactic fermentation in stainless steel tank Barrel matured in 225 l barrels 12 - 14 months Actual Alcohol – 14.81 % Residual Sugar – 1.1 g/l Volatile acidity – 0.56 g/l pH – 3.60 Total acidity – 5.5 g/l F SO2 Rip – 20 mg/l T SO2 Rip – 111 mg/L 73% Cabernet Franc, 22% Merlot and 5% Cabernet Sauvignon 1920 l / 2560 bottles 13 <sup>th</sup> June 2016
<b>3</b>	<b><u>General Comments</u></b> Pairs well with venison stews, pepper fillet steaks or chateaubriand.	
<b>4</b>	<b><u>Vineyard Information</u></b>  Total Vineyard Area: Cultivars: Block numbers: Year of Planting: Soil types:  Farming methods:  General Manager: Viticultural Consultant: Vineyard Manager:	18 hectares Cabernet Franc, Merlot and Cabernet Sauvignon MEO4, ME02, ME03 2002-2003 Predominantly Clovelly, with small areas of Oakleaf and Constantia (Cv1, Cv2, Oa1, Oa2 and Ct1) Integrated Production of Wine (IPW) as prescribed by the Wine and Spirit Board Bernard Nicholls Danie Kritzinger – Agrimotion Bertus de Clerk – de Clerk Landboudienste