



Wine Specification Sheet – Issue 1: 01st September 2014		
1	<p><u>Label Specification</u></p> <p>Class of wine: Second Label Wine of Origin: Simonsberg Paarl Cultivar: Viognier Vintage: 2014 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 – 13.952 %, RS – 10.2 g/l, VA – 0.29 g/l, pH – 3.25, TA – 5.7 g/l F SO2 – 44 mg/l, T SO2 – 128 mg/L, Total extract 26.8 g/l, Sugar free extract 10.2 g/l Quantity for bottling: 910 l / 1213 bottles Bottling Date: 30th May 2014</p>	
3	<p><u>Tasting Notes</u> Pale honey, golden straw colour. Full bodied mouth-feel, even though unwooded, with complex layers. Hints of citrus blossom, cream and a spiciness on the nose leading into honey, cinnamon, musk, tinned peaches and almonds on the palate. Serving temperature should be slightly warmer than straight out the fridge, so once poured give the wine a few minutes to warm up so as to express its true flavour profile.</p>	
4	<p><u>Food Pairing Notes</u> With regards to food pairing, this wine is quite versatile but definitely a food wine. Would be perfectly combined with fresh asparagus drizzled in a hollandaise sauce, grilled SASSI-friendly South African linefish, butter garlic prawns or a mild Thai curry.</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 Bernard Nicholls General Manager: Paul Wallace – Vinewise - 1999 to 2006 (Development) Viticultural Consultant: Danie Kritzinger Vineyard Manager: Bertus de Clerk</p>	