


<b><u>Wine Specification Sheet – Issue 1: 18<sup>th</sup> April 2017</u></b>		
<b>1</b>	<b><u>Label Specification</u></b>  Class of wine: Wine of Origin: Cultivar: Vintage: Alcohol: A Number:	Note: Logo is printed on glass Flagship Simonsberg Paarl Malbec 2015 14.50 % A1165
		
<b>2</b>	<b><u>Fermentation &amp; Maturation Specifications</u></b>  Winemaker: Primary Fermentation: Pressing Method: Secondary Fermentation: Maturation: Maturation period: Analyses:  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 – 14.99 % Residual Sugar – 1.1 g/l Volatile acidity – 0.4 g/l pH – 3.62 Total acidity – 5.4 g/l F SO2 Rip – 27 mg/l T SO2 Rip – 92 mg/L 1018 l / 1357 bottles 19 <sup>th</sup> November 2016
<b>3</b>	<b><u>General Comments</u></b> This wine will pair with a diverse range of dishes such as beef, game, rich stews and soup dishes.	
<b>4</b>	<b><u>Vineyard Information</u></b>  Total Vineyard Area: Cultivar: Block area: Rootstock: Clones: Block number: Year of Planting: Soil types:  Farming methods:  General Manager: Viticultural Consultant: Vineyard Manager:	18 hectares Malbec 0.95 hectares Paulsen MC71B ME04 2003 Predominantly Swartland with small area of Clovelly (Sw1 and Cv2) Integrated Production of Wine (IPW) as prescribed by the Wine and Spirit Board Bernard Nicholls Danie Kritzinger – Agrimotion Bertus de Clerk – de Clerk Landboudienste