


<u>Wine Specification Sheet – Issue 1: 27th June 2018</u>		
1	<u>Label Specification</u> Class of wine: Wine of Origin: Cultivar: Vintage: Alcohol: A Number:	<p>Flagship Simonsberg Paarl Merlot 2015 15.0 % A1165</p> 
2	<u>Fermentation & Maturation Specifications</u> Winemaker: Primary Fermentation: Pressing Method: Secondary Fermentation: Maturation: Maturation period: Analyses: Quantity for bottling: Bottling Date:	<p>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 – 15.03 % Residual Sugar – 1.5 g/l Volatile acidity – 0.48 g/l pH – 3.57 Total acidity – 5.6 g/l F SO2 Rip – 19 mg/l T SO2 Rip – 60 mg/L 428 l / 570 bottles 01st August 2017</p>
3	<u>General Comments</u> Dark chocolate with a hint of cinnamon and blackberry. Balanced tannin structure with a lingering finish. Pairs well with north Indian cuisine, oxtail, pork, turkey, meat stews and pies.	
4	<u>Vineyard Information</u> Total Vineyard Area: Cultivar: Block area: Rootstock: Clones: Block number: Year of Planting: Soil types: Farming methods: General Manager: Viticultural Consultant: Vineyard Manager:	<p>18 hectares Merlot 1.46 hectares Richter 110 MO314 ME08 2004 Clovelly (Predominantly Cv2 and with small amount Cv3)</p> <p>Integrated Production of Wine (IPW) as prescribed by the Wine and Spirit Board Bernard Nicholls Danie Kritzinger – Agrimotion Bertus de Clerk – de Clerk Landboudienste</p>