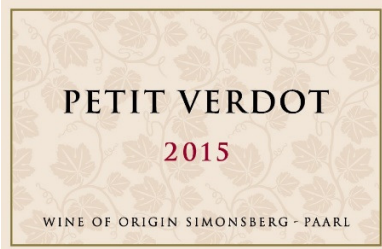


<u>Wine Specification Sheet – Issue 1: 28th July 2015</u>			
1	<u>Label Specification</u> Class of wine: Wine of Origin: Cultivar: Vintage: Alcohol: A Number:	<p>Flagship Simonsberg Paarl Petit Verdot 2015 15.00 % A1165</p> 	
2	<u>Fermentation & Maturation Specifications</u> Winemaker: Primary Fermentation: 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 – 15.15 % Residual Sugar – 2.4 g/l Volatile acidity – 0.55 g/l pH – 3.73 Total acidity – 5.3 g/l F SO2 Rip – 13 mg/l T SO2 Rip – 44 mg/L 222 l / 295 bottles 01st August 2017</p>	
3	<u>General Notes</u> This is a wine with a bold personality and therefore pairs well with ostrich, beef, game meats and barbecued lamb chops.		
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 Petit Verdot 0.85 hectares Richter 110 RF8719 ME07 2004 Predominantly Clovelly, with small areas of Constantia (Cv2 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 Landbou dienste</p>	