


<u>Wine Specification Sheet – Issue 1: 30th June 2018</u>			
1	<u>Label Specification</u> Class of wine: Wine of Origin: Cultivar: Vintage: Alcohol: A Number:	Flagship Simonsberg Paarl Bordeaux Style Blend 2015 14.0 % A1165	
2	<u>Fermentation & Maturation Specifications</u> 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 – 14.21 % Residual Sugar – 1.4 g/l Volatile acidity – 0.44 g/l pH – 3.62 Total acidity – 5.2 g/l F SO ₂ Rip – 14 mg/l T SO ₂ Rip – 85 mg/L 52 % Cab. Sauvignon, 17 % Merlot, 13 % Cabernet Franc 9 % Malbec and 9 % Petit Verdot 2588 l / 3450 bottles 05 th March 2018	
3	<u>General Comments</u> Pairs well with venison stews, pepper fillet steaks or chateaubriand.		
4	<u>Vineyard Information</u> Total Vineyard Area: Cultivars: Block numbers: Year of Planting: Soil types: Farming methods: General Manager: Viticultural Consultant: Vineyard Manager:	18 hectares Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec and Petit Verdot MEO3, ME02, ME04, ME09, ME07 2002-2003 Predominantly Clovelly, with small areas of Oakleaf (Cv1, Oa1 and Oa3) Integrated Production of Wine (IPW) as prescribed by the Wine and Spirit Board Bernard Nicholls Danie Kritzinger – Agrimotion Bertus de Clerk – de Clerk Landbouidienste	