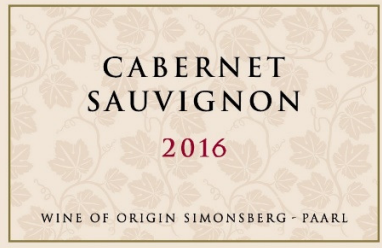


<u>Wine Specification Sheet – Issue 2: 27 May 2020</u>			
1	<u>Label Specification</u> Class of wine: Wine of Origin: Cultivar: Vintage: Alcohol: A Number:	Flagship Simonsberg Paarl Cabernet Sauvignon 2016 14.5 % A1165	
2	<u>Fermentation & Maturation Specifications</u> Winemaker: Primary Fermentation: 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 – 14.71 % Residual Sugar – 2.0 g/l Volatile acidity – 0.48 g/l pH – 3.53 Total acidity – 5.8 g/l F SO2 Rip – 12 mg/l T SO2 Rip – 51 mg/L 1547 l / 2062 bottles 18 March 2018	
3	<u>Tasting and Food Pairing Notes</u> Deep rich garnet colour, with punchy eucalyptus and cassis notes on the nose, leading into hints of tobacco and cigar box. This Cabernet Sauvignon is well balanced with a big mouth feel but, yet soft and accessible tannins. Pairs well with red meat dishes, especially grilled steaks and roast lamb.		
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:	18 hectares Cabernet Sauvignon 2.9 Richter 110 CS1631 & CS163B ME03 2002 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 Landboudienste	