


<b><u>Wine Specification Sheet – Issue 2: 27 May 2020</u></b>			
<b>1</b>	<b><u>Label Specification</u></b>  Class of wine: Wine of Origin: Cultivar: Vintage: Alcohol: A Number:	Flagship Simonsberg Paarl Bordeaux Style Blend 2016 14.0 % A1165	
<b>2</b>	<b><u>Fermentation &amp; Maturation Specifications</u></b>  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 – 14.25 % Residual Sugar – 1.4 g/l Volatile acidity – 0.59 g/l pH – 3.55 Total acidity – 5.5 g/l F SO2 Rip – 12 mg/l T SO2 Rip – 79 mg/L 36 % Cab. Sauvignon, 24 % Merlot, 24 % Cabernet Franc and 16 % Petit Verdot 2550 l / 3400 bottles 11 October 2018	
<b>3</b>	<b><u>Tasting &amp; Food Pairing Notes</u></b> Deep rich garnet colour with delicate Christmas cake notes on the nose followed through with soft black fruits and well-balanced tannins on the palate. Pairs well with venison stews, pepper fillet steaks or chateaubriand.		
<b>4</b>	<b><u>Vineyard Information</u></b>  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 Landboudienste	