


<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 Franc 2017 13.0 % 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 and Flex cube 12 - 14 months Actual Alcohol – 12.97 % Residual Sugar – 1.4 g/l Volatile acidity – 0.38 g/l pH – 3.60 Total acidity – 4.6 g/l F SO2 Rip – 10 mg/l T SO2 Rip – 68 mg/L 1557 l / 2075 bottles 04 March 2019	
3	<u>Tasting and Food Pairing Notes</u> Dark rich garnet colour with hints of black, soft fruit with overtones of green pepper and liquorice. This wine will pair with a diverse range of dishes such as beef dishes, pan fried lamb chops and mince dishes.		
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 Franc 1.5 hectares Richter 110 CF623B ME04 2003 Predominantly Clovelly, with small areas of Constantia (Cv1, 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 Landboudienste	