

<b><u>Wine Specification Sheet – Issue 1: 02<sup>nd</sup> December 2017</u></b>		
<b>1</b>	<b><u>Label Specification</u></b>  Class of wine: Wine of Origin: Cultivar: Vintage: Alcohol: A Number:	Second Label Simonsberg Paarl Shiraz 2017 13.0 % A1165
		
<b>2</b>	<b><u>Fermentation &amp; Maturation</u></b> Winemaker: Primary Fermentation: Pressing Method: Secondary Fermentation: Maturation: Analyses:  Quantity for bottling: Bottling Date:	Lola Nicholls Cold fermentation in stainless steel tank Stainless steel basket press No MLF No MLF Actual Alcohol – 13.34 %, RS – 1.5 g/l, VA – 0.43 g/l, pH – 3.45, TA – 5.0 g/l F SO <sub>2</sub> – 26 mg/l, T SO <sub>2</sub> – 85 mg/L, Total extract 20.5 g/l, Sugar free extract 20.0 g/l 578 l / 770 bottles 01 <sup>st</sup> August 2017
<b>3</b>	<b><u>Tasting Notes</u></b>	Rose petal candy floss pink in colour. It has a crisp, fresh nose of yellow plums and fresh strawberries with hints of candy floss leading into musk, red peppercorns and stewed cinnamon prunes on the palate.
<b>4</b>	<b><u>Food Pairing Notes</u></b>	The perfect summertime aperitif with lots of ice. Easy drinking summer salad wine, a fresh Caprese salad comes to mind. Also strawberries with a hint of ground black pepper would be a perfect match.
<b>5</b>	<b><u>Vineyard Information</u></b> 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 Shiraz 2.9 hectares Richter 110 SH9 and SH99 ME01 2001 Predominantly Oakleaf (Oa4, Oa2 and Oa3) Integrated Production of Wine (IPW) as prescribed by the Wine and Spirit Board Bernard Nicholls Paul Wallace – Vinewise - 1999 to 2006 (Development) Danie Kritzinger Bertus de Clerk