

<u>Wine Specification Sheet – Issue 1: 02nd Dec 2017</u>		
1	<u>Label Specification</u> Class of wine: Wine of Origin: Cultivar: Vintage: Alcohol: A Number:	Second Label Simonsberg Paarl Viognier 2015 13.5 % A1165
		
2	<u>Fermentation & Maturation</u> Winemaker: Primary Fermentation: Pressing Method: Secondary Fermentation: Maturation: Analyses: Quantity for bottling: Bottling Date:	Lola Nicholls and Alexander Milner Cold fermentation in stainless steel tank Stainless steel basket press No MLF No MLF Actual Alcohol – 14.29 %, RS – 1.6 g/l, VA – 0.34 g/l, pH – 3.55, TA – 5.5 g/l F SO ₂ – 16 mg/l, T SO ₂ – 85 mg/L, Total extract 22.3 g/l, Sugar free extract 21.7 g/l 1114 l / 1485 bottles 01 st August 2017
3	<u>Tasting Notes</u>	Litchies, sweet nectarines and cream on the nose. Zesty palate with hints of lime and lemon zest, and a long finish with notes of black pepper and sea breeze.
4	<u>Food Pairing Notes</u>	Perfect accompaniment to fish and seafood in creamy sauces. Also pairs well with salmon sashimi, seared tuna steak, spicy mussel pot and garlic prawns. A good companion with cheese and mushroom pasta dishes and Asian cuisine.
5	<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 Viognier 0.436 hectares US 8-7 UC274A ME04A 2010 Predominantly Oakleaf (Oa3) and Clovelly (CV1) Integrated Production of Wine (IPW) as prescribed by the Wine and Spirit Board Bernard Nicholls Paul Wallace – Vinewise - 1999 to 2006 (Development), Danie Kritzinger present Bertus de Clerck