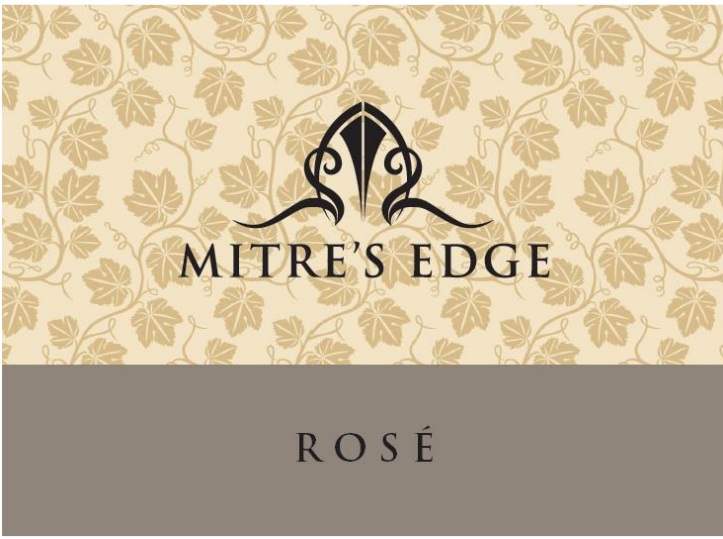


<b><u>Wine Specification Sheet – Issue 2: 27 May 2020</u></b>			
<b>1</b>	<b><u>Label Specification</u></b>  Class of wine: Wine of Origin: Cultivar:  Vintage: Alcohol: A Number:	Second Label Simonsberg Paarl Chenin Blanc/ Cabernet Franc 2019 14.0 % A1165	
<b>2</b>	<b><u>Fermentation &amp; Maturation</u></b> Winemaker: Primary Fermentation: Pressing Method: Secondary Fermentation: Maturation: Cultivar: Analyses:  Quantity for bottling: Bottling Date:	Lola Nicholls Cold fermentation in stainless steel tank Stainless steel basket press No MLF No MLF 97% Chenin Blanc and 3% Cabernet Franc Actual Alcohol – 14.21 %, RS – 1.7 g/l, VA – 0.28 g/l, pH – 3.51, TA – 5.0 g/l F SO2 – 18 mg/l, T SO2 – 102 mg/L, Total extract 20.5 g/l, Sugar free extract 21.6 g/l 1525 l / 2100 bottles 06 November 2019	
<b>3</b>	<b><u>Tasting and Food Pairing Notes</u></b> Pale salmon colour. Crisp nose of fresh strawberries and hints of candy floss. Pairs well with white meats, pasta dishes and salads.		
<b>4</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	