


<u>Wine Specification Sheet – Issue 2: 04 June 2020</u>			
1	<u>Label Specification</u> Class of wine: Wine of Origin: Cultivar: Vintage: Alcohol: A Number:	Flagship Simonsberg Paarl Bordeaux Style Blend 2016 14.0 % A1165	
2	<u>Fermentation & Maturation Specifications</u> 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 – 14.36 % Residual Sugar – 1.3 g/l Volatile acidity – 0.73 g/l pH – 3.56 Total acidity – 5.6 g/l F SO2 Rip – 22 mg/l T SO2 Rip – 108 mg/L 40% Cabernet Franc, 40% Petit Verdot and 20% Merlot 1110 l / 1480 bottles 11 October 2018	
3	<u>Tasting and Food Pairing Notes</u> Dark inky violet colour with hints of black, fruit with overtones of green pepper and liquorice. This wine will pair with a diverse range of dishes such as ostrich, beef, venison steaks, braaied or grilled lamb chops and mince dishes. Thick spicy sauces will accompany these foods and wine well.		
4	<u>Vineyard Information</u> Total Vineyard Area: Cultivars: Block numbers: Year of Planting: Soil types: Farming methods: General Manager: Viticultural Consultant: Vineyard Manager:	18 hectares Cabernet Franc, Merlot and Cabernet Sauvignon MEO4, ME07, ME02 2002-2003 Predominantly Clovelly, with small areas of Oakleaf and Constantia (Cv1, Cv2, Oa1, Oa2 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 Landbouidienste	