


<u>Wine Specification Sheet – Issue 1: 17 August 2020</u>			
1	<u>Label Specification</u> Class of wine: Wine of Origin: Cultivar: Vintage: Alcohol: A Number:	Flagship Simonsberg Paarl Cabernet Sauvignon 2017 14.5 % 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 12 - 14 months Actual Alcohol – 14.58 % Residual Sugar – 1.5 g/l Volatile acidity – 0.39 g/l pH – 3.78 Total acidity – 5.3 g/l F SO2 Rip – 23 mg/l T SO2 Rip – 64 mg/L 1575 l / 2100 bottles 11 July 2019	
3	<u>Tasting and Food Pairing Notes</u> Deep rich garnet colour, with punchy eucalyptus and cassis notes on the nose, leading into hints of tobacco and cigar box. This Cabernet Sauvignon is well balanced with a big mouth feel but, yet soft and accessible tannins. Pairs well with red meat dishes, especially grilled steaks and roast lamb.		
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 Sauvignon 2.9, 2.4 Richter 110 CS1631 & CS163B, CS341D ME03, ME05 2002, 2004 Predominantly Clovelly, with small areas of Oakleaf & minimal Swartland (Cv1, Oa1, Oa3 & SW1) Integrated Production of Wine (IPW) as prescribed by the Wine and Spirit Board Bernard Nicholls Danie Kritzinger – Agrimotion Bertus de Clerk – de Clerk Landboudienste	