


<u>Wine Specification Sheet – Issue 2: 27 May 2020</u>		
1	<u>Label Specification</u> Class of wine: Wine of Origin: Cultivar: Vintage: Alcohol: A Number:	Flagship Simonsberg Paarl Merlot 2017 14.0 % 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 and Flex cube 12 - 14 months Actual Alcohol – 14.20 % Residual Sugar – 1.6 g/l Volatile acidity – 0.45 g/l pH – 3.67 Total acidity – 4.8 g/l F SO2 Rip – 13 mg/l T SO2 Rip – 65 mg/L 1125 l / 1500 bottles 04 March 2019
3	<u>General Comments</u> Rich garnet colour. Dark chocolate with a hint of cinnamon and blackberry. Balanced soft tannin structure with a lingering finish. Pairs well with north Indian cuisine, oxtail, pork, turkey, meat stews and pies.	
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 Merlot 1.46 hectares Richter 110 MO314 ME08 2004 Clovelly (Predominantly Cv2 and with small amount Cv3) Integrated Production of Wine (IPW) as prescribed by the Wine and Spirit Board Bernard Nicholls Danie Kritzinger – Agrimotion Bertus de Clerk – de Clerk Landboudienste