


<b><u>Wine Specification Sheet – Issue 1: 17 August 2020</u></b>			
<b>1</b>	<b><u>Label Specification</u></b>  Class of wine: Wine of Origin: Cultivar: Vintage: Alcohol: A Number:	Flagship Simonsberg Paarl Malbec 2018 14.50 % A1165	
<b>2</b>	<b><u>Fermentation &amp; Maturation Specifications</u></b>  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 – 14.51 % Residual Sugar – 1.7 g/l Volatile acidity – 0.37g/l pH – 3.63 Total acidity – 5.1 g/l F SO2 Rip – 15 mg/l T SO2 Rip – 49 mg/L 1125 l / 1500 bottles 01 March 2020	
<b>3</b>	<b><u>Tasting and Food Pairing Notes</u></b> A rich velvety red wine with hints of spice and liquorice. This robust wine wine will pair with a diverse range of dishes such as beef, game, rich stews, and soup dishes.		
<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 Malbec 0.95 hectares Paulsen MC71B ME04 2003 Predominantly Swartland with small area of Clovelly (Sw1 and Cv2) Integrated Production of Wine (IPW) as prescribed by the Wine and Spirit Board Bernard Nicholls Danie Kritzingner – Agrimotion Bertus de Clerk – de Clerk Landboudienste	