


<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 Merlot 2018 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 – 14.39 % Residual Sugar – 1.9 g/l Volatile acidity – 0.39 g/l pH – 3.38 Total acidity – 6.1 g/l F SO2 Rip – 17 mg/l T SO2 Rip – 32 mg/L 1080 l / 1440 bottles 01 March 2020	
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 2.6 hectares Richter 110 MO12 ME02 2002 Oakleaf (Predominantly OA1 and with small area OA2) Integrated Production of Wine (IPW) as prescribed by the Wine and Spirit Board Bernard Nicholls Danie Kritzinger – Agrimotion Bertus de Clerk – de Clerk Landboudienste	