

<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:	Second Label Simonsberg Paarl Viognier 2020 14.0 % A1165
		
2	<u>Fermentation & Maturation</u> Winemaker: Primary Fermentation: Pressing Method: Secondary Fermentation: Maturation: Analyses: Quantity for bottling: Bottling Date:	Lola Nicholls Cold fermentation in stainless steel tank Stainless steel basket press No MLF No MLF Actual Alcohol – 14.29 %, RS – 3.3 g/l, VA – 0.22 g/l, pH – 3.42, TA – 5.0 g/l F SO ₂ – 35 mg/l, T SO ₂ – 109 mg/L, Total extract 21.8 g/l, Sugar free extract 19.5 g/l 2175 l / 2900 bottles 20 July 2020
3	<u>Tasting Notes and Food Pairing Notes</u> Pale straw colour with litchies and dried apricot on the nose. Creamy dried apricot with a hint of spiciness on the palate. Perfect accompaniment with fish and seafood in creamy sauces. Also pairs well with salmon, sashimi, seared tuna steak, spicy mussel pot and garlic prawns. A good companion with cheese and mushroom pasta dishes and Asian cuisine.	
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 Viognier 0.436 hectares US 8-7 UC274A ME04A 2010 Predominantly Oakleaf (Oa3) and Clovelly (CV1) Integrated Production of Wine (IPW) as prescribed by the Wine and Spirit Board Bernard Nicholls Paul Wallace – Vinewise - 1999 to 2006 (Development), Danie Kritzing present Bertus de Clerk