



Wine Specification Sheet – Issue 2: 11th July 2016		
1	<p><u>Label Specification</u></p> <p>Class of wine: Second Label Wine of Origin: Simonsberg Paarl Cultivar: Chenin Blanc Vintage: 2015 Alcohol: 13.0 % A Number: A1165</p>	
2	<p><u>Fermentation & Maturation</u></p> <p>Winemaker: Lola Nicholls and Alexander Milner Primary Fermentation: Cold fermentation in stainless steel tank Pressing Method: Stainless steel basket press Secondary Fermentation: No MLF Maturation: No MLF Analyses: Actual Alcohol – 13.22 %, RS – 2.4 g/l, VA – 0.20 g/l, pH – 3.42 TA – 5.2 g/l F SO₂ – 28 mg/l, T SO₂ – 108 mg/L, Total extract 20.9 g/l, Sugar free extract 19.5 g/l Quantity for bottling: 2543 l / 3390 bottles Bottling Date: 18th September 2015</p>	
3	<p><u>Tasting Notes</u> Fresh apricots with hints of almonds and honeydew melon on the nose. Sweet honeycomb, ripe fig, hints of gooseberries and pink lady apples, cinnamon and apfelstrudel. A well balanced mouthfeel and rounded finish.</p>	
4	<p><u>Food Pairing Notes</u> Gorgeous as an aperitif, with chicken-a-la-king, grilled calamari, and seafood pasta dishes.</p>	
5	<p><u>Vineyard Information</u></p> <p>Total Vineyard Area: 18 hectares Cultivar: Viognier Block area: 0.436 hectares Rootstock: Richter 99 Clones: RY30C Block number: ME04C Year of Planting: 2010 Soil types: Clovelly (CV1) and Constantia (Ct1) Farming methods: Integrated Production of Wine (IPW) as prescribed by the Wine and Spirit Board General Manager: Bernard Nicholls Viticultural Consultant: Paul Wallace – Vinewise - 1999 to 2006 (Development), Danie Kritzinger present Vineyard Manager: Bertus de Clerk</p>	