


<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:	nvME Range Simonsberg Paarl Petit Verdot Malbec Cabernet Sauvignon 2018-19(non-vintage) 14.0 % A1165	
2	<u>Fermentation & Maturation Specifications</u> Winemaker: Primary Fermentation: Pressing Method: Secondary Fermentation: Maturation: Maturation period: Analyses: Blend Composition: 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 12 – 14 months Actual Alcohol – 14.24 % Residual Sugar – 1.8 g/l Volatile acidity – 0.55 g/l pH – 3.63 Total acidity – 5.8 g/l F SO2 Rip – 36 mg/l T SO2 Rip – 91 mg/L Malbec 46%, Petit Verdot 31% & Cabernet Sauvignon 23% 1500 l / 2000 bottles 20 July 2020	
3	<u>Tasting and Food Pairing Notes</u> Rich, velvety deep red garnet colour. Cassis with hints of black pepper and cigar box on the nose. Prominent blackberry with nuances of pine forest and cedar wood. A wonderful rounded mouth-feel. Can be served slightly chilled in summer for those who enjoy a slightly lighter red in the warmer months or perfect as is on those cold winter nights in front of the fireplace. Best enjoyed as an aperitif around a braai or with a good pepper fillet.		
4	<u>Vineyard Information</u> Total Vineyard Area: Cultivar: Rootstock: Block number: Year of Planting: Soil types: Farming methods: General Manager: Viticultural Consultant: Vineyard Manager:	18 hectares Malbec, Petit Verdot and Cabernet Sauvignon All Richter 110, except for Malbec - Paulsen ME09, ME07, ME03 & ME05 2003, 2002, 2004 Swartland SW1, Clovelly CV1 & CV2, Constantia CT1 and Oakleaf OA1 & OA3 Integrated Production of Wine (IPW) as prescribed by the Wine and Spirit Board Bernard Nicholls Danie Kritzinger - Agrimotion Bertus de Clerk	