


<b><u>Wine Specification Sheet – Issue 2: 04 June 2020</u></b>		
<b>1</b>	<b><u>Label Specification</u></b>  Class of wine: Wine of Origin: Cultivar:  Vintage: Alcohol: A Number:	nvME Range Simonsberg Paarl Merlot Malbec Shiraz Cabernet Sauvignon 2015 13.5 % 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 12 – 14 months Actual Alcohol – 13.85 % Residual Sugar – 1.6 g/l Volatile acidity – 0.54 g/l pH – 3.54 Total acidity – 5.3 g/l F SO2 Rip – 11 mg/l T SO2 Rip – 80 mg/L 1553 l / 2070 bottles 05 <sup>th</sup> March 2018
<b>3</b>	<b><u>Tasting and Food Pairing Notes</u></b> 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.	
<b>4</b>	<b><u>Vineyard Information</u></b> Total Vineyard Area: Cultivar: Rootstock: Block number: Year of Planting: Soil types: Farming methods:  General Manager: Viticultural Consultant: Vineyard Manager:	18 hectares Merlot, Malbec, Shiraz and Cabernet Sauvignon All Richter 110, except for Malbec - Paulsen ME02, ME09, ME01 & ME03 2002, 2003, 2001, 2002 Predominantly Oakleaf (Oa4, Oa2 and Oa3) Integrated Production of Wine (IPW) as prescribed by the Wine and Spirit Board Bernard Nicholls Danie Kritzinger - Agrimotion Bertus de Clerk