


<u>Wine Specification Sheet – Issue 1: 05 November 2021</u>			
1	<u>Label Specification</u> Class of wine: Wine of Origin: Cultivar: Vintage: Alcohol: A Number:	Flagship Simonsberg Paarl Bordeaux Style Blend 2018 13.5 % 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 – 13.48 % Residual Sugar – 2.1 g/l Volatile acidity – 0.43 g/l pH – 3.56 Total acidity – 5.5 g/l F SO2 Rip – 12 mg/l T SO2 Rip – 70 mg/L 49 % Cab. Sauvignon, 23 % Merlot, 20 % Cabernet Franc, 4 % Malbec and 4% Petit Verdot 5025 l / 6700 bottles 14 June 2021	
3	<u>Tasting & Food Pairing Notes</u> Deep rich garnet colour with delicate Christmas cake notes on the nose followed through with soft black fruits and well-balanced tannins on the palate. Pairs well with venison stews, pepper fillet steaks or chateaubriand.		
4	<u>Vineyard Information</u> Total Vineyard Area: Cultivars: Block numbers: Year of Planting: Soil types: Farming methods: General Manager: Viticultural Consultant: Vineyard Manager:	18 hectares Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec and Petit Verdot MEO3, ME05, ME06, ME02, ME04, ME09, ME07 2002-2004 Predominantly Clovelly, with small areas of Oakleaf (Cv1, Oa1 and Oa3) Integrated Production of Wine (IPW) as prescribed by the Wine and Spirit Board Bernard Nicholls Danie Kritzinger – Agrimotion Bertus de Clerk – de Clerk Landboudienste	