

| <u>Wine Specification Sheet – Issue 1: 19 January 2019</u> | | |
|---|---|---|
| 1 | <u>Label Specification</u> Class of wine: Wine of Origin: Cultivar: Vintage: Alcohol: A Number: | Second Label Simonsberg Paarl Viognier 2018 12.0 % A1165 |
| | |  |
| 2 | <u>Fermentation & Maturation</u> Winemaker: Primary Fermentation: Pressing Method: Secondary Fermentation: Maturation: Analyses: Quantity for bottling: Bottling Date: | Lola Nicholls and Alexander Milne Cold fermentation in stainless steel tank Stainless steel basket press No MLF No MLF Actual Alcohol – 11.89 %, RS – 1.7 g/l, VA – 0.19 g/l, pH – 3.22, TA – 5.1 g/l F SO ₂ – 24 mg/l, T SO ₂ – 82 mg/L, Total extract 18.6 g/l, Sugar free extract 18.0 g/l 1095 l / 1460 bottles 08 October 2018 |
| 3 | <u>Tasting Notes</u> | Litchies, sweet nectarines and cream on the nose. Zesty palate with hints of lime and lemon zest, and a long finish with notes of black pepper and sea breeze. |
| 4 | <u>Food Pairing Notes</u> | Perfect accompaniment to 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. |
| 5 | <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 Kritzinger present Bertus de Clerk |