

<u>Wine Specification Sheet – Issue 2: 27 May 2020</u>			
1	<u>Label Specification</u> Class of wine: Wine of Origin: Cultivar: Vintage: Alcohol: A Number:	Second Label Simonsberg Paarl Viognier 2019 14.0 % 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 – 14.28 %, RS – 1.4 g/l, VA – 0.28 g/l, pH – 3.66, TA – 4.9 g/l F SO ₂ – 21 mg/l, T SO ₂ – 98 mg/L, Total extract 22.3 g/l, Sugar free extract 21.9 g/l 942 l / 1255 bottles 19 August 2019	
3	<u>Tasting Notes and Food Pairing Notes</u> Pale straw colour with litchies and dried apricot on the nose. Creamy dried apricot with a hint of spiciness on the palate. Perfect accompaniment with 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.		
4	<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 Kritzingler present Bertus de Clerk	