



## WINE TECHNICAL SUMMARY

Harbour Bottling Pty. Ltd.

18 Annie Watt Circuit, Osborne SA 5017

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WINE RECORD SHEET NO.	201701004
LOT NO.	L17030/L17031

### Job Details

Dispatch from	Cape Jaffa	Receive Date	Tuesday, 24 January 2017
Tanker Detail	HAHN 356(6,7)	Wine / Winery Information	2012 Limestone Coast Cabernet Sauvignon
Consignment No.	452227	Bottling Date	30/1/17, 31/1/17
Tanker Volume	10,398 LTS	Job No.	MPF-209-1/2
Tanker Load No.	SC13123	CLIENT DETAIL	
To Tank No. Dip & Volume	BT 103/78 CM/10,387 LTS	Client	ORCHID WINE ESTATE
		Phone	08 8410 4635
		Contact	LISA SAI
		Email	<a href="mailto:lisa.sai@orchidwine.com.au">lisa.sai@orchidwine.com.au</a>

Brand Description	[brand or label(s) of wine, if none, please leave it blank]			Vintage/ Variety/ Area	
Client Declaration	I, _____, representing _____ declare above wine details are correct.			Signed	Date

Analysis and Specifications		Winery Supplied Analysis		Harbour Bottling Analysis					
Analysis	H.B.General Wine Specs	H.B Req'd Specs	At Dispatch	Date	Friday, 27 January 2017	Monday, 30 January 2017	Tuesday, 31 January 2017		
TEST/CHECKS REQUIRED				Tank	BT 102	BT 102	EX LINE	BT 102	LAST FILL
Taste checked (Initials and date)				On Receival		Post Adjustment	Pre Bottling	Post Bottling	Pre Bottling
Temperature deg C	16 +/-1	16+/-1		TANKER	TANK				
Alcohol % v/v	8.0 - 16		14.20	TASTE O.K Y.H	TASTE O.K Y.H	TASTE O.K R.R	TASTE O.K R.R	TASTE O.K R.R	TASTE O.K R.R
Specific Gravity	na			23.2	23.6	26.0	27.3	26.0	24.5
pH	3.00 - 4.00		3.73	14.22	14.16	14.21	14.18	14.21	14.13
TA g/L	5.00 - 8.00		6.0		0.9904				
FSO <sub>2</sub> ppm	30-40	30-40	35		3.57		3.53		3.57
TSO <sub>2</sub> ppm	<200				6.1		6.2		6.0
Volatile Acidity g/L	<1.2		0.36		32	30	32	30	28
Glucose/Fructose g/L	na		0.45		87		83		83
Malic Acid g/L	na				0.60		0.68		0.54
Dissolved O <sub>2</sub> ppm	<1.0	<1.0	0.40			0.55	0.76	0.55	0.86
Dissolved CO <sub>2</sub> g/L	<1.5								
Turbidity ntu	< 1.0	<1.0	0.37	0.35	0.24	0.34	0.35	0.34	0.20
Filterability Index	<20	<20			5.0				
Heat Stable	Pass								
Cold Stable	Pass								
Microbiology cfu/100 mL	na								
Filtration Grade	Sterile	X/Flow							

ADJUSTMENT / ADDITIONS IF REQUIRED ON TANK ANALYSIS				(CLIENT TO FILL IN)			
CLIENT SIGNED		DATE		H.B. COMPLETED / SIGNED		DATE	
WINE APPROVED FOR BOTTLING							
CLIENT SIGNED		DATE		H.B. CHECKED / SIGNED		DATE	

NOTES:	Date		First Fill Analysis	
	Monday, 30 January 2017		Tuesday, 31 January 2017	
	Alcohol % v/v	14.05	14.14	
	DO <sub>2</sub> mg/L	0.82	0.78	
	Approved by			