

LIP DECLARATION WINE / JUICE

Sale Sample Information:

The following information is provided to assist with wine sample assessment.

In some cases, wine samples may represent blends of several wine parcels or wine stored in multiple vessels.

Composition and allergen details are accurately generated via blend calculation reports.

The analysis provided is gained from analysis on the sample provided for assessment.

A formal, signed declaration statement and up to date wine analysis will be provided following completion of all wine handling operations at Barossa Valley Estate and will be shared with you prior to collection.

**BAROSSA
VALLEY
ESTATE**

P.O. Box 177

Tanunda S.A. 5352

bve@barossavalleyestate.com

I, Ryan Waples, being General Manager of Winemaking for Barossa Valley Estate Pty Ltd, declare that:

Wine: 2008

Batch: 08 SHC01 / 08S01

to be supplied to: Orchid Wine Estate

1. Has been processed at Barossa Valley Estate Pty Ltd in accordance with the Food Standards Australia New Zealand (FSANZ) Code 4.5.1 - Wine Production (Australia Only).
2. Has all allergens added by Barossa Valley Estate Pty Ltd listed (as stated in the ANZFA new Standards Code, Standard 1.2.3) in the following table.
3. Has the following composition (as required under the Label Integrity Program (LIP) contained in part VIA Wine Australia Act (1980) as amended).

COMPOSITION

Variety	Region	Vintage	%
Chardonnay	Riverland	2008	0.20
Chardonnay	Riverland	2008	2.03
Cabernet Sauvignon	Riverland	2008	0.02
Cabernet Sauvignon	Riverland	2008	0.12
Sangiovese	Riverland	2008	0.02
Sangiovese	Riverland	2008	0.16
Shiraz	Barossa Valley	2008	90.45
Shiraz	Riverland	2008	0.19
Shiraz	Riverland	2008	1.99
Cabernet Sauvignon	Barossa Valley	2012	0.01
Shiraz	Barossa Valley	2012	0.22
Cabernet Sauvignon	Barossa Valley	2014	0.20
Shiraz	Barossa Valley	2014	4.16
Shiraz	Eden Valley	2014	0.23

ALLERGENS PRESENT

Egg and/or Egg Products:	Y / <input checked="" type="radio"/> N	Ascorbic Acid:	Y / <input checked="" type="radio"/> N
Milk and/or Milk Products:	Y / <input checked="" type="radio"/> N	Sorbic Acid:	Y / <input checked="" type="radio"/> N
Fish and/or Fish Products:	Y / <input checked="" type="radio"/> N	Plant Proteins:	Y / <input checked="" type="radio"/> N
Nut and/or Nut Products:	Y / <input checked="" type="radio"/> N	Citric Acid:	Y / <input checked="" type="radio"/> N
Contains Genetically Modified Organisms?	Y / <input checked="" type="radio"/> N	Tartaric Acid:	<input checked="" type="radio"/> Y / <input checked="" type="radio"/> N

ANALYSIS

Alcohol - Alcolyser	14.10	% V/V
Free Sulphur Dioxide	25	MG/L
Glucose + Fructose	0.63	G/L
Malic Enzymatic	0.00	G/L
pH	3.36	
Titrateable Acidity	6.95	G/L
Total Sulphur Dioxide	78	MG/L
Volatile Acidity	0.62	G/L

Signed: _____

Ryan Waples