

2014 MV | LC SHIRAZ - Blend 2

PETERP
PRO46

Project Wine Pty Ltd
Blend Calculator

19:41 03/08/2016
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Selection Criteria					From	To				
User Id					PETERP	PETERP				
Vessel	Vessel Type	Capacity	Wine	Batch	Allocation	Status	Current Contents	Blend Volume	% of Blend	Cost Per Litre
CONT22	.24000 U	24000	14SVCCSH	14SVSH673		SO	23600	1288	4.99	
POT8	.18380 U	18380	15PMMVPV	15PWPV280		SO	16044	3865	14.98	
PW1	.7638 U	7638	14MKLCSH	14MKSH189		SO	7069	7069	27.40	
PWJ061WC	HHIWC	300	14MKLCSH	14MKSH189		SO	300	300	1.16	
PWJ012WC	HHJWC	300	14MKLCSH	14MKSH189		SO	300	300	1.16	
PWJ013WC	HHJWC	300	14MKLCSH	14MKSH189		SO	300	300	1.16	
PWJ036WC	HHJWC	300	14MKLCSH	14MKSH189		SO	300	300	1.16	
PWJ082WC	HHJWC	300	14MKLCSH	14MKSH189		SO	300	300	1.16	
ST1	.12075 U	12075	14SYMVSH	14SYSH165		SO	12075	12075	46.81	
Grand Total								25797		

Vintage	Variety	Name	Region	Source	Quantity	Vol. %	Wine %
2014	SH	SHIRAZ	CC	CRUSH	1250	4.84	4.84
2014	SH	SHIRAZ	FP	CRUSH	38	0.15	0.15
2014	SH	SHIRAZ	LC	CRUSH	8569	33.22	33.22
2014	SH	SHIRAZ	MV	CRUSH	12075	46.81	46.81
2015	CS	CABERNET SAUVIGNON	LC	CRUSH	10	0.04	0.04
2015	PV	PETIT VERDOT	MV	CRUSH	3855	14.94	14.94

Vintage	Variety	Name	Region	Source	Quantity	Vol. %	Wine %
----- End of Report -----							

2014 - 85.02 %

SHIRAZ - 85.02 %

MV - 61.75 %

LC - 33.26 %

Other - 4.99 %



PETER BELLARD

SENIOR WINEMAKER

PROJECT WINE PTY LTD

3/8/16

Approve Results - LC

Date	Wine_Batch	Ref	Vessel	Op_Code	Chargeable	pH	TA	FS02	TS02	GF	Malic	Turb	Alc	VA	SG	CS_Result	CS	CS3D	HC_Result	HC	DO2	Temp	CO2	Pinking	Filter	RS	Bent	Other_Results	Approved	Send_To_Cust	Completed
4/08/2016	2014MV/LC SHZ BLEND 2 ORCHID WINES		N/A	ONCE		0.358	6.35	24	80	2.45	0.1		14.24	0.43												4.5			0	0	-1

0.9948



WINE TECHNICAL SUMMARY

Harbour Bottling Pty. Ltd.

18 Annie Watt Circuit, Osborne SA 5017

Phone: 08 8341 9999

Fax: 08 8341 9888

Email: Lab@harbourbottling.com

WINE RECORD SHEET NO.	201609002
LOT NO.	

Job Details

Dispatch from	PROJECT WINE	Receive Date	Thursday, 8 September 2016
Tanker Detail	HAHN	Wine / Winery Information	2014 MV/LHC SHIRAZ
Consignment No.		Bottling Date	
Tanker Volume		Job No.	
Tanker Load No.		CLIENT DETAIL	
To Tank No. Dip & Volume		Client	ORCHID WINE ESTATE
		Contact	LISA SAI
		Phone	08 8410 4635
		Email	lisa.sai@orchidwine.com.au

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	Tank	On Receipt	Post Adjustment	Pre Bottling	Post Bottling
TEST/CHECKS REQUIRED									
Taste checked (initials and date)									
Temperature deg C	18 +/-2	18 +/-2	17.9.16						
Alcohol % v/v	8.0 - 16		16						
Specific Gravity	na		1.016						
pH	3.00 - 4.00		3.56						
TA g/L	5.00 - 8.00		6.37						
FSO ₂ ppm	30-40	30-40	37						
TSSO ₂ ppm	<200		94						
Volatile Acidity g/L	<1.2		0.41						
Glucose/Fructose g/L	na		2.61						
Malic Acid g/L	na		0.09						
Dissolved O ₂ ppm	<1.0	<1.0	0.9						
Dissolved CO ₂ g/L	<1.5								
Turbidity ntu	< 1.0	<1.0	0.47						
Filterability Index	<20	<20							
Heat Stable	Pass								
Cold Stable	Pass								
Microbiology cfu/100 mL	na								
Filtration Grade	Sterile	X/Flow	X/low						

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:	First Fill Analysis	
	Date	
	Alcohol % v/v	
	DO ₂ mg/L	
	Approved by	