

2015 LC GRENACHE SHIRAZ

PETERP
PRO46

Project Wine Pty Ltd Blend Calculator

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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
143	120632 U	120632	15VNRLSH	15VNSH578		SO	120632	3885	2.59	
202	.48768 T	48768	16CMFPGH	16CMSH478		SO	48768	3000	2.00	
311	.44017 U	44017	16FBLCGH	16FBSH371		SO	44017	4550	3.03	
413	.30352 U	30352	15FBLCGR	15FBGR256		SO	30352	100	0.07	
451	.60200 U	60200	15CJRLSH	15CJSH558		SO	60200	11115	7.40	
GWH004HA	HHHHA	300	12GWBVGR	12GWGR713		SO	300	300	0.20	
GWH007HA	HHHHA	300	12GWBVGR	12GWGR713		SO	300	300	0.20	
GWH009HA	HHHHA	300	12GWBVGR	12GWGR713		SO	300	300	0.20	
GWK021PX	HHKPX	300	12GWBVGR	12GWGR713		SO	300	300	0.20	
GWK022PX	HHKPX	300	12GWBVGR	12GWGR713		SO	300	300	0.20	
GWK033VF	HHKVF	300	13GWBVGR	13GWGR134		SO	300	300	0.20	
GWK094VM	HHKVM	300	13GWBVGR	13GWGR134		SO	300	300	0.20	
GWL041PX	HHLPX	300	13GWBVGR	13GWGR134		SO	300	300	0.20	
GWM007PX	HHMPX	300	12GWBVGR	12GWGR740		SO	300	300	0.20	
GWM008PX	HHMPX	300	12GWBVGR	12GWGR740		SO	300	300	0.20	
GWM057PX	HHMPX	300	13GWBVGR	13GWGR134		SO	300	300	0.20	
LM117	123000 M	123000	15FBLCGR	15FBGR256		SO	123000	123000	81.92	
RU1	.10738 U	10738	14GWBVGR	14GWGR178		SO	10738	1200	0.80	
Grand Total								150150		

Vintage	Variety	Name	Region	Source	Quantity	Vol. %	Wine %
2011	CS	CABERNET SAUVIGNON	LC	CRUSH	0	0.00	0.00
2011	ML	MERLOT	LC	CRUSH	0	0.00	0.00
2011	PV	PETIT VERDOT	RL	CRUSH	0	0.00	0.00
2011	SH	SHIRAZ	CC	CRUSH	0	0.00	0.00
2011	SH	SHIRAZ	RL	CRUSH	0	0.00	0.00
2012	NB	NEBBIOLO	LC	CRUSH	0	0.00	0.00
2012	PV	PETIT VERDOT	RL	CRUSH	0	0.00	0.00
2013	GR	GRENACHE	BV	CRUSH	1200	0.80	0.80
2013	ML	MERLOT	LC	CRUSH	3	0.00	0.00
2013	SH	SHIRAZ	RL	CRUSH	0	0.00	0.00
2014	CS	CABERNET SAUVIGNON	RL	CRUSH	0	0.00	0.00
2014	GR	GRENACHE	BV	CRUSH	1200	0.80	0.80
2014	ML	MERLOT	LC	CRUSH	615	0.41	0.41
2014	SH	SHIRAZ	LC	CRUSH	21	0.01	0.01
2014	SH	SHIRAZ	RL	CRUSH	33	0.02	0.02
2015	GR	GRENACHE	LC	CRUSH	122148	81.35	81.35
2015	PV	PETIT VERDOT	LC	CRUSH	300	0.20	0.20
2015	PV	PETIT VERDOT	RL	CRUSH	16	0.01	0.01
2015	SH	SHIRAZ	LC	CRUSH	21	0.01	0.01
2015	SH	SHIRAZ	RL	CRUSH	14963	9.97	9.97
2016	SH	SHIRAZ	FP	CRUSH	3000	2.00	2.00
2016	SH	SHIRAZ	LC	CRUSH	4529	3.02	3.02

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Vessel	Vessel Type	Capacity	Wine	Batch	Allocation	Status	Current Contents	Blend Volume	% of Blend	Cost Per Litre

Vintage	Variety	Name		Region	Source	Quantity	Vol. %	Wine %		
2012	GR	GRENADE		BV	BULK	2100	1.40	1.40		

----- End of Report -----										

2015 - 91.54 %

GRENADE - 84.35 %

SHIRAZ - 15.03 %

LC - 85 %



PETER POLLARD
SENIOR WINEMAKER
PROJECT WINE PTY LTD

3/8/16

Subject: RE: ACL--2015 LHC Grenache Shiraz

Date: Friday, 22 July 2016 6:12:31 pm Australian Central Standard Time

From: Peter Pollard

To: LISA SAI

CC: Aki.W

Hi Lisa,

2015 LHC Grenache Shiraz 150kL blend analysis is;

pH – 3.61

TA – 6.10

SO2 – 32/66

Alc – 15.97%

VA – 0.52

G&F – 1.64g/L

Malic - dry

Wine would be filtered to <1NTU prior to despatch as per previous arrangements

Blend calculator LIP will have to follow another time sorry.

Cheers Peter

Peter Pollard
Senior Winemaker
Project Wine
83 Pioneer Road
Angas Plains SA 5255
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Mobile: 0438 717 702
Email: peterp@projectwine.com.au



Project
Wine

From: LISA SAI [mailto:lisa.sai@orchidwine.com.au]

Sent: Friday, 22 July 2016 10:32 AM

To: Peter Pollard

Cc: Aki.W

Subject: ACL--2015 LHC Grenache Shiraz



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.

201608012

LOT NO.

Job Details

Dispatch from	PROJECT WINE	Receive Date	Friday, 2 September 2016
Tanker Detail	HAHN	Wine / Winery Information	2015 LHC Grenache Shiraz
Consignment No.		Bottling Date	
Tanker Volume		Job No.	
Tanker Load No.		CLIENT DETAIL	
To Tank No, Dip & Volume		Client	ORCHID WINE ESTATE
		Phone	08 8410 4635
		Contact	LISA SAI
		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 Receiving	Post Adjustment	Pre Bottling	Post Bottling	Pre Bottling	Post Bottling
TEST/CHECKS REQUIRED				TANKER	TANK						
Taste checked (Initials and date)											
Temperature deg C	18 +/-2	18 +/-2	17								
Alcohol % v/v	8.0 - 16		15.96								
Specific Gravity	na		0.9916								
pH	3.00 - 4.00		3.61								
TA g/L	5.00 - 8.00		6.57								
FSO ₂ ppm	30-40	30-40	34								
TSO ₂ ppm	<200		82								
Volatile Acidity g/L	<1.2		0.53								
Glucose/Fructose g/L	na		2.15								
Malic Acid g/L	na		0.12								
Dissolved O ₂ ppm	<1.0	<1.0	0.8								
Dissolved CO ₂ g/L	<1.5										
Turbidity ntu	< 1.0	<1.0	0.4								
Filterability Index	<20	<20									
Heat Stable	Pass		Pass								
Cold Stable	Pass		Pass								
Microbiology cfu/100 mL	na		-								
Filtration Grade	Sterile	X/Flow	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:

First Fill Analysis

Date	
Alcohol % v/v	
DO ₂ mg/L	
Approved by	