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.

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

Wine: 2012 Barossa Valley Shiraz
Batch: 12BSHC04 / 12S01   **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	%
Shiraz	Barossa Valley	2009	1.49
Shiraz	Barossa Valley	2009	0.06
Shiraz	Barossa Valley	2010	0.03
Shiraz	Barossa Valley	2012	98.42

ALLERGENS PRESENT

Egg and/or Egg Products:	(Y)/ N	Ascorbic Acid:	Y /(N)
Milk and/or Milk Products:	Y /(N)	Sorbic Acid:	Y /(N)
Fish and/or Fish Products:	Y /(N)	Plant Proteins:	Y /(N)
Nut and/or Nut Products:	Y /(N)	Citric Acid:	Y /(N)
Contains Genetically Modified Organisms?	Y /(N)	Tartaric Acid:	(Y)/ N

ANALYSIS

Alcohol - Alcolyser	15.10	% V/V
Free Sulphur Dioxide	22	MG/L
Glucose + Fructose	0.80	G/L
Malic Enzymatic	0.00	G/L
pH	3.37	
Titratable Acidity	7.55	G/L
Total Sulphur Dioxide	114	MG/L
Volatile Acidity	0.69	G/L

Signed: *Ryan Waples*