

Certification of Natural Wine Imported into the United States

1. Producer name and address: BOSMAN FAMILY VINEYARDS

2. Description of wine:

UPPER HEMEL-EN-HARDE (CULTIVAR) ROSE 2009

3. Check applicable box:

- a. Producing country certification and laboratory analysis results completed below.
- b. Self-certification by importer completed below. An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation.

4. Certification - I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 26 U.S.C. 5382 and 27 CFR 27.140.

Name and address of certifying entity: SPANIG

Authorized signature:

Name (print or type): EM STEMMET

Date (DD/MM/YY): 2009/07/21

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 12.42% Signature:

Total sulphur dioxide (ppm): 87 Name (print or type):

Volatile acidity (grams per 100 mL): 0.29 g/l Date (DD/MM/YY): 2009/07/21

Name and address of laboratory:

WINE AND SPIRIT BOARD

P.O. BOX 2176

DENNESIG

STELLENBOSCH

7600

6. TTB label approval identification number (required if certification is submitted subsequent to label approval): 010006-000-600030

WINE AND SPIRIT BOARD

PO BOX 2176, DENNESIG, STELLENBOSCH, 7600

TEL: 021 807 5732 / FAX 021 871 1361

RESULT OF PRELIMINARY APPLICATION - WSR2A

APPLICATION NUMBER: 2009/13771

WSB NO: 129652

BOTTLE DATE / TANK NO: 20090625

MNRE JC BOSMAN BOERDERY (EDMS) BPK
POSBUS 17
WELLINGTON
7654

TRADE NAME: BOSMAN FAMILY VINEYARDS

PARTICULARS OF WINE

Vintage: : 2009
Estate: : ***
Production Area: : UPPER HEMÉL-en-AARDE VALLEY
Cultivar(s): :
Class/Grado/Type : ROSE

Capacity	Number of Bottles	Seals Allocated	Litres
.750		-	7478
		-	
		-	
		-	
		-	
		-	

OFFICIAL ANALYSIS LABORATORY REPORT

Density 20°C	Alcohol Vol%	Total extract g/l	Residual sugar g/l	Sugarfree extract g/l	Total acid g/l	Volatile acidity g/l	Free SO ₂ mg/l	Total SO ₂ mg/l	pH
0.9899	12.42	20.8	3.9	17.9	5.8	0.29	17	87	3.33

RESULT: APPROVED

ANNELINE

21/07/2009

DATE

embrenment

WINE AND SPIRIT BOARD

BOSMAN 27 ROSE		
NR	CULTIVAR	%
1	CABERNET SAUVIGNON	16.19
2	CARIGNAN	11.33
3	SHIRAZ	9.33
4	CHENIN BLANC	8.58
5	SEMILLON	7.95
6	PINOTAGE	6.69
7	CINSAUT	4.70
8	DURIF	4.18
9	GRENACHE	3.81
10	NOUVELLE	3.87
11	MALBEC	3.08
12	COLOMBAR	2.74
13	SANGIOVESE	2.19
14	MOURVEDRE	1.79
15	TEMPRANILLO	1.75
16	MERLOT	1.55
17	CABERNET FRANC	1.51
18	PINOT GRIS	1.51
19	VOIGNIER	1.51
20	SAUVIGNON BLANC	1.22
21	CAPE RIESLING	1.16
22	PINOT NOIR	1.01
23	PETIT VERDOT	0.85
24	GEWURTZTRAMINER	0.55
25	MUSCAT DE FRONTIGNAN(WHITE)	0.47
26	MORIO MUSCAT	0.44
27	MUSCAT DE FRONTIGNAN (RED)	0.23
		100.00

