

Certification of Natural Wine Imported into the United States

1. Producer name and address:

David Frost Wines, St Clement Farm, Voor Paardeberg Road Paarl 7623
South Africa

2. Description of wine: David Frost Cabernet Sauvignon 2003
Type: Natural Dry Red Wine

Country: Paarl Cultivar: Cabernet Sauvignon

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:

Authorized signature:

Name (print or type):

Date (DD/MM/YY):

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 14.5% Signature: *Eagten*

Total sulphur dioxide (ppm): 28 mg/L Name (print or type): Chrisna Carstens

Volatile acidity (grams per 100 mL): 2.70 g/L Date (DD/MM/YY): 28-09-2009

Name and address of laboratory:

Wine and Spirit Board
P.O. Box 2176
Denniesig
Stellenbosch 7600
South Africa

6. TTB label approval identification number (required if certification is submitted subsequent to label approval): 09231 003 00000-5

WINE AND SPIRIT BOARD

PO BOX 2176, DENNESIG, STELLENBOSCH. 7600

TEL: 021 807 5732 / FAX 021 871 1361

WSR4A CERTIFICATE

APPLICATION NUMBER: 2004/2628

WSB NO: 81022

CERTIFICATE NO: X9311

MESSRS ST CLEMENT FARM
P O BOX 7358
NORTHERN PAARL
7623

CERTIFICATE WHEREIN THE USE OF THE PARTICULARS SPECIFIED IS AUTHORIZED IN CONNECTION WITH THE SALE OF THE WINE CONCERNED

THIS IS TO CERTIFY THAT THE WINE AND SPIRIT BOARD IN TERMS OF SECTION 27 OF THE WINE OF ORIGIN SCHEME (ESTABLISHED IN TERMS OF SECTION 14 OF THE LIQUOR PRODUCTS ACT, 1989) AUTHORIZED THAT THE PARTICULARS MENTIONED HEREUNDER MAY BE USED IN CONNECTION WITH THE SALE OF THE WINE CONCERNED.

RESULT: APPROVED

DATE OF LAST SENSORIAL EVALUATION: 20090327

TRADE NAME: DAVID FROST CABERNET SAUVIGNON

PARTICULARS OF WINE

Vintage : 2002
Estate : ***
Production Area : PAARL
Variety : CABERNET SAUVIGNON
Class/Grade/Type : RED WINE

Capacity	Number of Bottles	Seals used	Litres
.750	1725	3700 0181067-0182791	1294
		-	
		-	
		-	
		-	

27/05/2009

DATE



WINE AND SPIRIT BOARD

OMB No. 1513-0020 (09/01/2012)

FOR TTB USE ONLY		DEPARTMENT OF THE TREASURY ALCOHOL AND TOBACCO TAX AND TRADE BUREAU APPLICATION FOR AND CERTIFICATION/EXEMPTION OF LABEL/BOTTLE APPROVAL <i>(See Instructions and Paperwork Reduction Act Notice Below)</i>	
TTB ID 09231 003-000005		PART I - APPLICATION	
1. REP. ID. NO. (If any) TX-1-804	2. PLANT REGISTRY/BASIC PERMIT/BREWER'S NO. (Required)	3. SOURCE OF PRODUCT (Required) <input type="checkbox"/> Domestic <input checked="" type="checkbox"/> Imported	8. NAME AND ADDRESS OF APPLICANT AS SHOWN ON PLANT REGISTRY, BASIC PERMIT, OR BREWER'S NOTICE. INCLUDE APPROVED DBA OR TRADENAME IF USED ON THE LABEL (Required) MEXCOR INC. 8950 RAIL WOOD DRIVE HOUSTON, TX 77002
4. SERIAL NUMBER (Required) YEAR: 09, PRODUCT: DF0Z	5. TYPE OF PRODUCT (Required) <input checked="" type="checkbox"/> WINE <input type="checkbox"/> DISTILLED SPIRITS <input type="checkbox"/> MALT BEVERAGES	8a. MAILING ADDRESS, IF DIFFERENT	
6. BRAND NAME (Required) DAVID FROST	7. FANCIFUL NAME (If any)	9. E-MAIL ADDRESS john.dorsey@raoptonline.net	10. FORMULA/SOP NO. (If any)
11. LAB. NO. & DATE/PRE-IMPORT NO. & DATE (If any)	12. NET CONTENTS 3L 15.750.375	13. ALCOHOL CONTENT	14. WINE APPELLATION (If on label) PAARL
15. WINE VINTAGE DATE (If on label) 2002	16. PHONE NUMBER (713) 979-0066	17. FAX NUMBER (713) 979-0089	
18. TYPE OF APPLICATION (Check applicable box(es)) a. <input checked="" type="checkbox"/> CERTIFICATE OF LABEL APPROVAL b. <input type="checkbox"/> CERTIFICATE OF EXEMPTION FROM LABEL APPROVAL "For sale in _____ only" (Fill in State abbreviation) c. <input type="checkbox"/> DISTINCTIVE LIQUOR BOTTLE APPROVAL TOTAL BOTTLE CAPACITY BEFORE CLOSURE (Fill in amount) d. <input type="checkbox"/> RESUBMISSION AFTER REJECTION TTB ID _____			
19. SHOW ANY WORDING (a) APPEARING ON MATERIALS FIRMLY AFFIXED TO THE CONTAINER (e.g. caps, corks, etc.) OTHER THAN THE LABELS AFFIXED BELOW, OR (b) BLOWN, BRANDED, OR EMBOSSED ON THE CONTAINER (e.g. net contents, etc.) THIS WORDING MUST BE NOTED HERE EVEN IF IT DUPLICATES PORTIONS OF THE LABELS AFFIXED BELOW. ALSO, PROVIDE TRANSLATIONS OF FOREIGN LANGUAGE TEXT APPEARING ON LABELS			

PART II - APPLICANT'S CERTIFICATION

Under the penalties of perjury, I declare that all statements appearing on this application are true and correct to the best of my knowledge and belief, and that the representations on the labels attached to this form, including supplemental documents, truly and correctly represent the content of the containers to which these labels will be applied. I also certify that I have read, understood, and complied with the conditions and instructions which are affixed to an original TTB F 5100.31, Certificate/Exemption of Label/Bottle Approval.

20. DATE OF APPLICATION 8/17/09	21. SIGNATURE OF APPLICANT OR AUTHORIZED AGENT <i>John Dorsey</i>	22. PRINT NAME OF APPLICANT OR AUTHORIZED AGENT John Dorsey - Compliance
------------------------------------	--	---

PART III - TTB CERTIFICATE

This certificate is issued subject to applicable laws, regulations, and conditions as set forth in the instructions portion of this form.

23. DATE ISSUED AUG 27 2009	24. AUTHORIZED SIGNATURE, ALCOHOL AND TOBACCO TAX AND TRADE BUREAU <i>John Dorsey</i>
--------------------------------	--

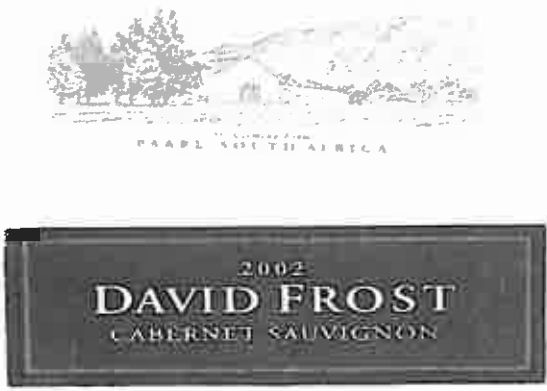
FOR TTB USE ONLY

QUALIFICATIONS

A Certification of Natural Wine Imported into the United States must be submitted to TTB Prior to Importation. For additional requirements, see 27 CFR 4.45(b) and <http://ttb.gov/wine-certs.shtml>

EXPIRATION DATE (If any)

AFFIX COMPLETE SET OF LABELS BELOW (See General Instructions 4, 6, and 7)



DAVID FROST
CABERNET SAUVIGNON
PAARL SOUTH AFRICA

The generations my family has been part of establishing some of the World's most beautiful vineyards in the Cape, South Africa, I am continuing this heritage with the same professional approach that I have applied to golf. This distinct varietal has been established under optimal conditions, producing top quality grapes. The most experienced, as well as respected winemakers and viticulturists in South Africa assist me in creating this wine.

WINE OF SOUTH AFRICA
PRODUCED BY DAVID FROST HOLDING www.davidfrost.com CONTAINS SULPHITES
100% GRAPE JUICE WITH NO ADDED SUGAR www.davidfrost.com
A965 Alc 14.5% Vol 750ml

ON THE FRONT

CK