

2-17-11

DIRECTORATE OF FOOD SAFETY AND QUALITY ASSURANCE

PRIVATE BAG X5015, STELLENBOSCH, 7589

Tel: (021) 8091688 - Fax: (021) 8876392/6 - E-mail: rhonelb@nde.agric.za

Enguiries: RHONEL BASSON - Ref: 19/2/1

## CERTIFICATION OF NATURAL WINE IMPORTES INTO THE UNITED STATES

I. CERTIFICATE NUMBER
-----------------------

2011/0000000013526/2

2. PRODUCER:

DISTELL ADAM TAS P/A DISTELL

POSBUS 184 STELLENBOSCH

7599 **SOUTH AFRICA** 

3. DESCRIPTION OF PRODUCT:

2008 ALLESVERLOREN TOURIGA NACIONAL NATURAL DRY RED WINE

**CULTIVAR: TOURIGA NACIONAL** VINTAGE: 2008

15

ORIGIN: W.O. SWARTLAND / SOUTH AFRICA

4. CHECK APPLICABLE BOX:

A. X Producing country certification and laboratory analysis results completed below.

Self-certification by importer completed below. An importer must be able to demonstrate the nature of ownership or control as well as the nature of any affiliation.

I certify that the practices and procedures used to produce the wine described in block 2 consulting purper certag (matthew) under 26 u.S.C.

CERTIFYING ENTITY:

DIRECTORATE OF FOOD SAFETY AND QUALITY

PRIVATE BAG X5015 STELLENBOSCH

7599

SOUTH AFRICA

DATE: 17/02/11

6.

VENESSA SIMONS (EXPORT CLERK (DEPT))

ስታ እስ (<u>ተ</u>ደረሰ **ተደሰ**ነ

1117 Smar Boalit

HELLING TORONAL AND THE

ADMINISTERING OFFICER

needs (1966)

**ANALYSIS RESULTS** 

14.59 PERCENTAGE ALCOHOL 138.00 TOTAL SULPHUR DIOXIDE 0.82 **VOLATILE ACIDITY** 3.

LABORATORY:

DIRECTORATE OF FOOD SAFETY AND QUALITY ASSURANCE

PRIVATE BAG X5015

STELLENBOSCH 7599

**SOUTH AFRICA** 

7. TTB LABEL APPROVAL IDENTIFICATION NUMBER:

DATE: 17/02/11

DEPARTEMENT VAN LANDBOU, BOSBOU EN VISSERYE DIREKTORALTIVOLUSTI TEN CHARLE EN SEMANCE TERSEKERING PRIVALTSANDHEVATE BE 45015

% Volume

g per Litre

mg per Litre

DIRECTORATE FLORE SATETY, JUNETY ASSURANCE DESCRIPTION OF THE POST OF THE PROPERTY.

ADMINISTERING OFFICER

2.22.11

Certification of Natural Wine Imported into the United States
1. Producer name and address:
2 Description of wine
2 Description of wine
Copy in type continuity
3. Check applicable box:
a
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: 17 (14) ~ × v
Name (print or type): 11 11 11 11 11 11 11 11 11 11 11 11 11
Date (DD/MM/YY):
22/01/201
5 Analysis for wine described in block 2
Percentage alcohol (actual) by volume: / Signature:
Total sulphur dioxide (ppm): 10
Volatile acidity (grams per 100 mL): 1 , 15 g/d Date (DD/MM/YY)
Name and address of laboratory:
In the Contract Contract Way
trace to the t
Share by a s
16+6-
Van. 113 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
6. TTB label approval identification number (required if certification is submitted subsequent to label approval):

Certification of Natural Wine Imported into the United States
1. Producer name and address: DSTELL
Abn-de Wagenney, Stellenbosch, 7600, South Affelda
2. Description of wine:
An-de Wagenneg, Stellenhosch, 7600, South Afferda 2. Description of wine: Neckerburg Wine wasters: Shire 2 accord
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: 0/STELC
Authorized signature:
Name (print or type): 17 - KADEMIAN, GRULLY GUFTCHTY INFANTIGER.
Date (DD/MM/YY): 28/04/2011
5. Analysis for wine described in block 2
Percentage alcohol (actual) by volume:  3,80% Signature:
Total sulphur dioxide (ppm): 88 ppm Name (print or type): (CLA GRANGE - NEC
Volatile acidity (grams per 100 mL): 0,557/L Date (DD/MM/YY): 28/03/3011
Name and address of laboratory:  DISTELL Central haboratory  Flam Tas Rd.
Skille-bosch
7600
South Meicia
6. TTB label approval identification number (required if certification is submitted subsequent to label approval):

Certification of Natural Wine Imported into the United States	
1. Producer name and address: DISTELL  An-cle-Wagenweg, Stellenbosch, 7600, South Particip  2. Description of wine:	
2. Description of wine:	
Nederburg Winemousters Sauvignon Blanc 2010	
3. Check applicable box:	
a. A Producing country certification and laboratory analysis results completed below.  b. D 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:  DISTELL	
Authorized signature:	
Name (print or type): A. KADEMAN, GROWP QUALITY WANTACK	
Date (DD/MM/YY): 38/03/301)	
5. Analysis for wine described in block 2	
Percentage alcohol (actual) by volume:  3,25% Signature:	
Total sulphur dioxide (ppm): 17 ppi Name (print or type): L'-LFI GIZANGE - NEL	
Volatile acidity (grams per 100 mL): 0, 54 3 L Date (DD/MM/YY): 28/02/361/	
Name and address of laboratory.	
DISTELL Central Laboreatory	
Adam Tas Rol	
Stellenbosch	
7600	
South Africa	
6. TTB label approval identification number (required if certification is submitted subsequent to label approval):	

Certification of Natural Wine Imported into the United States
1. Producer name and address: DISTELL Am-de-Wigenweg, Stellenbosch, 7600, South Africa
2. Description of wine: Nederburg - Foundation Cherin Blanc 2011
a. 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:  DISTELL  Authorized signature:  Name (print or type): FIRADEMAN, GROUP COUNTY WARNINGER  Date (DD/MM/YY):  22/03/2011
Percentage alcohol (actual) by volume: 12,5% Signature: 15% Signat
TTB label approval identification number (required if certification is submitted subsequent to label approval):



Certification of Natural Wine Imported into the U
1. Producer name and address:
2. Description of wine:
3. Check applicable box:
<ul> <li>a.  Producing country certification and laboratory analysis results</li> <li>b.  Self-certification by importer completed below. An importer measure of the ownership or control as well as the</li> </ul>
4. Certification - I certify that the practices and procedures used to produblock 2 constitute proper cellar treatment under 26 U.S.C. 5382 and 27 C
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: Signature:
Total sulphur dioxide (ppm):
Volatile acidity (grams per 100 mL):

1. Producer name and address: DISTELL  Hen-de Wegerweg, Stelle-bosch, 7600, South Africh
2. Description of wine.
Tukulu Pinotage 2008
3. Check applicable box:
<ul> <li>a. X Producing country certification and laboratory analysis results completed below.</li> <li>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.</li> </ul>
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): 11 MINIC PINTO C Killer (SACHETTY INSTRUCTOR)
Date (DD/MM/YY).
5. Analysis for wine described in block 2
Percentage alcohol (actual) by volume: 13, 14 / Signature:
Total sulphur dioxide (ppm): 7.5 ppm Name (print or type): K LIN ERPHAGE NO
Volatile acidity (grams per 100 mL): 5/5/1/ Date (DD/MM/YY): 69/05/2011
Name and address of laboratory:
DISTELL CONTROL Leadurating
Actour 105 Let
Skellenboset
School Harian
6. TTB label approval identification number (required if certification is submitted subsequent to

1. Producer name and address: DISTECC
1. Producer name and address:  Hen-cle Wicegenway, Stelle Worde, 7000, Stelle Micegenway  2. Description of wine:
2. Description of wine:
Tukulu Chenn Blanc 2016 Joo8
3. Check applicable box:
<ul> <li>a. Producing country certification and laboratory analysis results completed below.</li> <li>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.</li> </ul>
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): F) . FH () Charles , T. King (Charles II) Landeville, C.K.
Date (DD/MM/YY):
5. Analysis for wine described in block 2
Percentage alcohol (actual) by volume: (3,(4)) Signature:
Total sulphur dioxide (ppm): 14.3 ppm) Name (print or type): K. L.H. G. Erstre C. L. V.C.
Volatile acidity (grams per 100 mL): 0,459/ Date (DD/MM/YY): 09/05/2011
Name and address of laboratory:  1)157CLL (c.it.al haboratory)
House 165 Kell
Stellenbeset
7600
SOUTH HARICIA
6. TTB label approval identification number (required if certification is submitted subsequent to label approval):

1. Producer name and address: DISTECC
Hon-de Wegenner, Stellenburger, 1600, South Hirler
2. Description of wine:
Tukulu Chenin Blanc 2016 Joo8
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: , ()(\$7.50 t
Authorized signature
Name (print or type): p) . Kill) Charles, Caking Count 114 burstwarte, caking
Date (DD/MM/YY):
5. Analysis for wine described in block 2
Percentage alcohol (actual) by volume: (5,(4)), Signature:
Total sulphur dioxide (ppm): 14 3 ppv) Name (print or type): LET GETINGE LVC
Volatile acidity (grams per 100 mL): 0,45 J Date (DD/MM/YY): 09/05/2011
Name and address of laboratory:
Atlan Tas Kol
Stillender sel
7600
SOLOH HERICH
6. TTB label approval identification number (required if certification is submitted subsequent to label approval):

1. Producer name and address: DISTELL
Hen-de Wagniney, Stelle-Loser, 7600, south Africa
2 Description of wine:
Tukula Pinotage 2008
3. Check applicable box:
<ul> <li>a. Producing country certification and laboratory analysis results completed below.</li> <li>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.</li> </ul>
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). 11 Kind Fully Credit Credit Court it y matrix c
Date (DD/MM/YY). $\int \frac{1}{2\pi i} \int \frac{dx}{dx} dx$
5. Analysis for wine described in block 2
Percentage alcohol (actual) by volume: 13,714 / Signature: 15,714
Total sulphur dioxide (ppm): 72 Sppm Name (print or type): K LIN CHENNICK NOCK
Volatile acidity (grams per 100 mL): (C) (DD/MM/YY): (C) (0.5/2011
Name and address of laboratory:
DISTELL CENTRAL Leabordery
Adam las Let
Skylenbuse L
* Loci Solution + + + + + + + + + + + + + + + + + + +
6. TTB label approval identification number (required if certification is submitted subsequent to

	Tification of Natural Wine Imported into the United States
Producer na	ame and address: DISTGLC
FREI C	ie-Wegerinery Skillenbasich, There, South Hiller
· lu	Culm Shire 2 200)
3. Check appli	cable box;
D. LJ Sei	ducing country certification and laboratory analysis results completed below. f-certification by importer completed below. An importer must be able to strate the nature of the ownership or control as well as the nature of any affiliation.
4. Certification block 2 constitu	- I certify that the practices and procedures used to produce the wine described in ute proper cellar treatment under 26 U.S.C. 5382 and 27 CFR 27.140.
Name and add	ress of certifying entity:
Authorized sign	type):   KINDCLVIV Chick Grant Constitution of the constitution of
Name (print or	type) ( ) A NO E VALVE COLOR OF THE WARRING TO A STREET OF THE WARRING TO A
Date (DD/MM/)	(Y):
	Refer 1 "CH
5. Analysis for	vine described in block 2
Percentage alc	phol (actual) by volume: 4,61% Signature
Total sulphur di	oxide (ppm): 🎁 🎶 Name (print or type). KCH CkinksCc 🕬
Volatile acidity	grams per 100 mL): O G J Date (DD/MM/YY):
Name and addr	ess of laboratory:
	DISTORE Contract Laboratory
	Action los Rel
	Stille- Dosce
	766.0
	SOUTH AFRICA.

label approval):