



2-17-11

DIRECTORATE OF FOOD SAFETY AND QUALITY ASSURANCE
PRIVATE BAG X5015, STELLENBOSCH, 7599
Tel : (021) 8091688 - Fax : (021) 88763924 - E-mail : rhonelb@nda.agric.za
Enquiries : RHONEL BASSON - Ref : 18/21

CERTIFICATION OF NATURAL WINE IMPORTES INTO THE UNITED STATES

1. CERTIFICATE NUMBER : 2011/000000013528/2
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
VINTAGE: 2008 CULTIVAR: TOURIGA NACIONAL
ORIGIN: W.O. SWARTLAND / SOUTH AFRICA

4. CHECK APPLICABLE BOX :

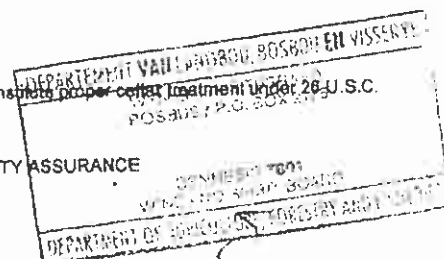
- A. Producing country certification and laboratory analysis results completed below.
B. Self-certification by importer completed below. An Importer must be able to demonstrate the nature of ownership or control as well as the nature of any affiliation.

5. 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. 6382 and 27 CFR 27.140.

CERTIFYING ENTITY:

DIRECTORATE OF FOOD SAFETY AND QUALITY ASSURANCE
PRIVATE BAG X5015
STELLENBOSCH
7599
SOUTH AFRICA



DATE: 17/02/11

VENESSA SIMONS (EXPORT CLERK (DEPT))
ADMINISTERING OFFICER

6. ANALYSIS RESULTS

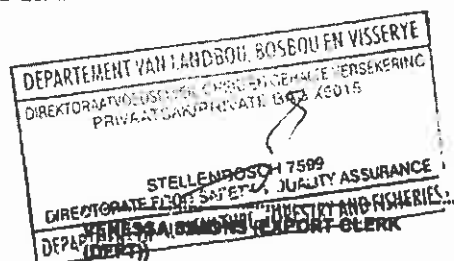
1.	PERCENTAGE ALCOHOL	14.59	% Volume
2.	TOTAL SULPHUR DIOXIDE	138.00	mg per Litre
3.	VOLATILE ACIDITY	0.82	g per Litre

LABORATORY:

DIRECTORATE OF FOOD SAFETY AND QUALITY ASSURANCE
PRIVATE BAG X5015
STELLENBOSCH
7599
SOUTH AFRICA

7. TT8 LABEL APPROVAL IDENTIFICATION NUMBER:

DATE: 17/02/11



VENESSA SIMONS (EXPORT CLERK (DEPT))
ADMINISTERING OFFICER

2.22.11

Certification of Natural Wine Imported into the United States

1. Producer name and address: *101000*
101000, 101000, 101000, 101000

2. Description of wine:
Chateau M... 2011

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: *101000*
Authorized signature: *[Signature]*
Name (print or type): *101000*
Date (DD/MM/YY): *2/22/11*

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: *12.5%* Signature: *[Signature]*
Total sulphur dioxide (ppm): *100 ppm* Name (print or type): *101000*
Volatile acidity (grams per 100 mL): *0.5 g/dL* Date (DD/MM/YY): *2/22/11*

Name and address of laboratory:
101000 Laboratory
101000
101000
101000

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**
Aan-de-Waagweg, Stellenbosch, 7600, SOUTH AFRICA

2. Description of wine:
Nederburg Winemasters Shiraz 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 28 U.S.C. 5382 and 27 CFR 27.140.


Name and address of certifying entity: **DISTELL**

Authorized signature: 

Name (print or type): **A. RADEMIAN, GRUPE QUALITY MANAGER**

Date (DD/MM/YY): **28/02/2011**

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: **13,80%** Signature: 

Total sulphur dioxide (ppm): **88 ppm** Name (print or type): **C. LA GRANGE-NEL**

Volatile acidity (grams per 100 mL): **0,55g/l** Date (DD/MM/YY): **28/02/2011**

Name and address of laboratory:
DISTELL Central Laboratory
Adam Tas Rd.
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-Wagenweg, Stellenbosch, 7600, SOUTH AFRICA

2. Description of wine:
Nederburg Winemasters Sauvignon Blanc 2010

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.

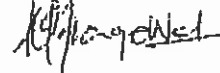
Name and address of certifying entity: **DISTELL**

Authorized signature: 

Name (print or type): **A. RADEMAN, GROUP QUALITY MANAGER**

Date (DD/MM/YY): **28/02/2011**

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: **13,25%** Signature: 

Total sulphur dioxide (ppm): **117 ppm** Name (print or type): **K-LA GRANIEU-NEEL**

Volatile acidity (grams per 100 mL): **0,54 g/l** Date (DD/MM/YY): **28/02/2011**

Name and address of laboratory:
DISTELL Central Laboratory
Adam Tas Rd
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-Wagenweg, Stellenbosch, 7600, SOUTH AFRICA


2. Description of wine:
Nederburg Foundation Chenin Blanc 2011

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:

DISTELL
Authorized signature: 
Name (print or type): **A. RADEMAN, GROUP QUALITY MANAGER**
Date (DD/MM/YY): **22/03/2011**

5. Analysis for wine described in block 2


Percentage alcohol (actual) by volume: **12,5%** Signature: 
Total sulphur dioxide (ppm): **120 ppm** Name (print or type): **J.C. LA GRANGE-NEL**
Volatile acidity (grams per 100 mL): **0,65 g/L** Date (DD/MM/YY): **22/03/2011**

Name and address of laboratory;

DISTELL Central Laboratory
Adam Tas Rd
Stellenbosch
7600
SOUTH AFRICA

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

South AFMCA

Certification of Natural Wine Imported into the U.S.	
1. Producer name and address:	
2. Description of wine:	
3. Check applicable box:	
a. <input checked="" type="checkbox"/> Producing country certification and laboratory analysis results b. <input type="checkbox"/> Self-certification by importer completed below. An importer must demonstrate the nature of the ownership or control as well as the	
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 C.F.R. 201.12	
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):	Name (print or type):
Volatile acidity (grams per 100 mL):	Date (DD/MM/YY):

Certification of Natural Wine Imported into the United States

1. Producer name and address: **DISTELL**
Aven-de Wijnweg, Stellenbosch, 7600, SOUTH AFRICA

2. Description of wine.
Tukulu Pinotage 2008

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: **DISTELL**

Authorized signature: 

Name (print or type): **H. KENNEDY, CRUICER QUALITY MANAGEMENT**

Date (DD/MM/YY): **09/05/2011**

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: **13.14%** Signature: 

Total sulphur dioxide (ppm): **77.5 ppm** Name (print or type): **K. L. M. GRIFFITHS**

Volatile acidity (grams per 100 mL): **0.51 g/dl** Date (DD/MM/YY): **09/05/2011**

Name and address of laboratory:

DISTELL Central Laboratory
Aven-de Wijnweg
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
Aan-de-Waagweg, Stellenbosch, 7600, SOUTH AFRICA

2. Description of wine:
Tukulu Chenin Blanc 2010 2008

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: DISTELL

Authorized signature: 

Name (print or type): F. K. H. DISTELL, CHIEF QUALITY CONTROL OFFICER

Date (DD/MM/YY): 09/05/2011

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 13.15% Signature: 

Total sulphur dioxide (ppm): 14.3 ppm Name (print or type): K. L. H. GRANGE, ANALYST

Volatile acidity (grams per 100 mL): 0.45 g/dl Date (DD/MM/YY): 09/05/2011

Name and address of laboratory:
DISTELL Central Laboratory
Aan-de-Waagweg
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 Wegeweg, Stellenbosch, 7600, SOUTH AFRICA

2. Description of wine:
Tukulu Chenin Blanc 2008

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: **DISTELL**

Authorized signature: 

Name (print or type): **P. KADAMBA, CHIEF QUALITY MANAGER**

Date (DD/MM/YY): **10/05/11**

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: **13.51%** Signature: 

Total sulphur dioxide (ppm): **143 ppm** Name (print or type): **KEVIN GARLAND, VEC**

Volatile acidity (grams per 100 mL): **0.45 g/L** Date (DD/MM/YY): **09/05/2011**

Name and address of laboratory:
DISTELL Central Laboratory
Atter Tas Rd
Stellenbosch
7600
SOUTH AFRICA

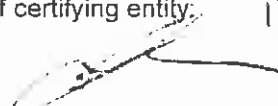
6. TTB label approval identification number (required if certification is submitted subsequent to label approval):


Certification of Natural Wine Imported into the United States

1. Producer name and address: **DISTELL**
Aan-de-Wynweg, Stellenbosch, 7600, SOUTH AFRICA

2. Description of wine:
Tukulu Pinotage 2008

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: **DISTELL**
Authorized signature: 
Name (print or type): **DE KROMME, GERRIT, QUALITY IMPORTER**
Date (DD/MM/YY): **10/01/11**

5. Analysis for wine described in block 2
Percentage alcohol (actual) by volume: **13.74%** Signature: 
Total sulphur dioxide (ppm): **72.8 ppm** Name (print or type): **KLIN GERMINGA, WCC**
Volatile acidity (grams per 100 mL): **0.51 g/L** Date (DD/MM/YY): **09/05/2011**
Name and address of laboratory:
DISTELL Central Laboratory
Aan-de-Wynweg
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**
Alexis-Weyererweg, Stellenbosch, 7600, South Africa

2. Description of wine:
Tukulu Shiraz 2007

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.

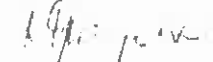
Name and address of certifying entity: **DISTELL**

Authorized signature: 

Name (print or type): **FRANCOIS WYERER**

Date (DD/MM/YY): **10/05/2011**

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: **14.6%** Signature: 

Total sulphur dioxide (ppm): **99 ppm** Name (print or type): **KEA Chemicals**

Volatile acidity (grams per 100 mL): **0.6 g/100 mL** Date (DD/MM/YY): **09/05/2011**

Name and address of laboratory:
DISTELL Central Laboratory
Alexis Weyererweg
Stellenbosch
7600
SOUTH AFRICA

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