

Date: 3 July 2013

REPORT OF ANALYSIS 9312214581

Wine Designation: Dry White Wine SAUVIGNON BLANC BAT SHLOMO 2012

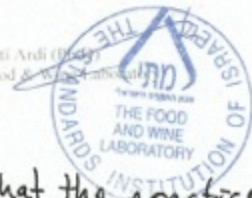
Produced By: BAT SHLOMO WINERY

Sample No.: 1889

1	Actual Alcohol Content by Vol (20°C)	13.5%
2	Total Alcohol Content by Vol (20°C)	13.5 %
3	Specific Gravity D 20/20	0.9900
4	Total Sugars (As Reducing Sugars)	1.4 g/l
5	Reducing Sugars	1.4 g/l
6	Sucrose	Not found
7	Total Dry Extract	19.6 g/l
8	Sugar Free Extract	18.2 g/l
9	Rest Extract	12.1g/l
10	Total Acidity as Tartaric Acid	5.8 g/l
11	Volatile Acidity as Acetic Acid	0.3 g/l
12	Total SO ₂	85 mg/l
13	Free SO ₂	17 mg/l
14	pH	3.21
15	Sorbic Acid	Not tested
16	Tartaric Acid	3.1 g/l
17	Malic Acid	0.8 g/l
18	Lactic Acid	0.4 g/l
19	Citric Acid	Less than 0.2 g/l
20	Sodium	16 mg/l
21	Potassium	497 mg/l
22	Calcium	55 mg/l
23	Cold Stability -5°C	stable
24	Heat Stability 55°C	Not stable

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Ruti Ardi (Head)
Food & Wine Laboratory



wine

I certify that the practices and procedures used to produce the wine described constitute proper cellar treatment under 26 U.S.C. 5392 and 27 CFR 27.140

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August 20th, 2013

Ari Erle
Ari Erle
importer



Date: 3 July 2013

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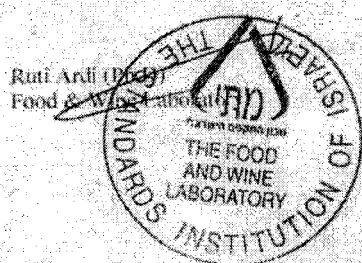
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