

THE STANDARDS INSTITUTION OF ISRAEL

Food & Wine Laboratory

Certification of Natural Wine Imported into the United States

1. Producer name and address: THE SOUTHERN WINERY LTD

Description of wine:

RED WINE 2012 SYRAH 800

- 3. Check applicable box:
 - a. XD Producing country certification and laboratory analysis results completed below.
 - $\hfill \square$ 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 2 149

The Wine and Food Laboratory The Standards Institution of Israel 42 Chaim Levanon St. Tel Aviv, 69977, ISRAEL

Authorized signature:

Name (print or type): Dr. Ruti Ardi

Date (DD/MM/YY):23 December 2013

Signature: <

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 13.9

Total sulphur dioxide (ppm): 52

Volatile acidity (grams per 100 mL): 0.07

Name and address of laboratory: The Wine and Food Laboratory The Standards Institution of Israel

42 Chaim Levanon St. Tel Aviv, 69977, ISRAEL Ruth Ardi Ph.D.

hamistry & Textile Lab (SII) e Standards Institution of Israel

Name (print or type): Dr. Ruti Ardi

Date (DD/MM/YY):23 December 2013

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

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

Tel Aviv, 69977, ISRAEL