




G.D.C.

COMMERCIAL NAME							
LEGALE NAME			WHITE WINE				
BRAND			NAMAQUA				
ORIGIN			ZA				
CUSTOM TARIFF NUMBER			22042195				
NET VOLUME IN LITERS			3,000				
% ALCOHOL			14,50				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	3200	g	6004442004972	250	94	190	
CARTON	13,0	Kg	16004442004979	260	205	388	4
LAYER		Kg		260	1200	800	48
PALLET	951	Kg		1760	1200	800	288



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<b>PRODUCT SPECIFICATION</b>	
<b>INGREDIENTS</b>	Grapes
<b>GRAPE VARIETY</b>	
<b>VINTAGE</b>	
<b>WINEMAKING</b>	selected yeast added to grape juice, refined with bentonite before adding carboxymethylcellulose (cmc)
<b>DDM/DLC</b>	To be consumed best 6 months after packaging
<b>STORAGE</b>	After opening the bib, store in a refrigerated environment for a maximum of 9 weeks.
<b>APPELATION</b>	namaqua sauvignon blanc
<b>NOTES</b>	
<b>ORGANOLEPTIC CHARACTERISTICS</b>	
<b>USE./PREP.</b>	
<b>T° SERVICE</b>	
<b>COLOR</b>	characteristics of a grassy crop
<b>ODOR</b>	note of freshly cut herbs
<b>FLAVOR</b>	bursting with flavors of asparagus and herbs, is easy to drink with its fresh acidity
<b>ALLERGENS / IONIZATION / GMO</b>	
<b>ALLERGENS</b>	This product contains the following allergen(s) : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre
<b>GMO</b>	According to Regulations EC 1829 & 1830/2003: This product does not require any labeling related to GMOs in the final product.
<b>IONIZATION</b>	Raw material(s) not subjected to ionization. Directives 1999/2/EC and 1999/3/EC of 22 February 1999 relating to foodstuffs and food ingredients treated with ionizing radiation.

<b>NUTRITIONAL VALUE PER 100 ml</b>							
<b>ENERGY</b>	0	Kj	0	<b>Kcal</b>			
<b>FAT</b>	NC			<b>g</b>	<b>SATURATED FATTY ACIDS</b>	NC	<b>g</b>
<b>CARBOHYDRATES</b>	NC			<b>g</b>	<b>SUGARS</b>	NC	<b>g</b>
<b>DIETARY FIBERS</b>	NC			<b>g</b>	<b>PROTEINS</b>	NC	<b>g</b>
<b>SALT</b>	NC			<b>g</b>			
<b>MICROBIOLOGICAL &amp; PHYSICO-CHEMICAL CHARACTERISTICS</b>							
<b>TOTAL BACTERIA COUNT</b>	NA		<b>Cfu/g</b>	<b>ACIDITY</b>	NC	±	<b>g/l</b>
<b>YEAST</b>	NA		<b>Cfu/g</b>	<b>DENSITY</b>	NC	±	
<b>MOLDS</b>	NA		<b>Cfu/g</b>	<b>PH</b>	NC	±	
<b>BRIX</b>	NC		± 1 °B	<b>RESIDUAL SUGARS</b>			<b>g/l</b>



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