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

San	npie 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 g1
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		12.1g1
10	Total Acidity as Turtaric Acid		5.8 g1
11	Volatile Acidity as Acetic Acid		0.3 g/l
12	Total SO <sub>2</sub>		85 mg/l
13	Free SO <sub>2</sub>		17 mg/1
14	pH		3.21
15	Sorbic Acid		Not tested
16	Tartaric Acid		3.1 g1
17	Malic Acid		0.8 g1
18	Lactic Acid		0.4 g/l
19	Citric Acid		Less than 0.2 g/l
20	Sodium		16 mg/1
21	Potassium		497 mg/l
22	Calcium		55 mg/1
23	Cold Stability -5°C		stable
24	Heat Stability 55°C	- 2	Not stable

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Ruti Ardi (Blass)

wine

I certify that the practices and procedures used to produce the wine described constitute proper cellar treatment under 26 U.S. G 5382

27 CFR 27.140 42 Chaim Levanon St, Tel-Aviv 69977 Israel. Food and Wine Lab., Tel: 972-3-646-5136 Fax: 972-3-646-5036 www.sii.org.

August 20th, 2013

Ari Erle



Food & Wine Laboratory

Date: 3 July 2013

## REPORT OF ANALYSIS 9312214581

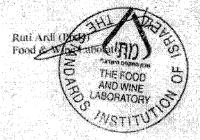
Wine Designation: Dry White Wine SAUVIGNON BLANC BAT SHLOMO 2012

Produced By: BAT SHLOMO WINERY

Sample No.: 1889

*38411	Mr. Mr. 1995	
*	Actual Alcohol Content by Vol (20°C)	13.5%
2	Total Alcohol Content by Vol (26℃)	135%
3	Specific Gravity D 20/20	0.9900
4	Total Sugars (As Reducing Sugars)	1461
\$	Reducing Sugars	144
6	Sucrose	Not found
7	Total Dry Extract	19.6 g/l
8	Sugar Free Extract	18.2 g/1
9	Rest Extract	12.1gl
10	Total Acidity as Tartaric Acid	5891
11	Volatile Acidity as Acetic Acid	0.3 g/l
12	Total SO <sub>2</sub>	85 mg/l
13	Free SO <sub>3</sub>	17 mg/l
14		3.21
15	Sorbie Acid	Not tested
16	Tartaric Acid	3.1 gl
17	Matic Acid	0.8 g/l
18	Lactic Acid	0.4 g/l
19	Ciuric Acid	Less than 0.2 g/l
20	Sodium	16 mg/l
21	Potassium	497 mg/1
22	Calcium	55 mg/l
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Page 1 of 1



Cold Stability -5°C Heat Stability 55°C

wine

stable