



4-28-10

DIRECTORATE OF FOOD SAFETY AND QUALITY ASSURANCE  
PRIVATE BAG X5015, STELLENBOSCH, 7599  
Tel : (021) 8091688 - Fax : (021) 8876392/6 - E-mail : rhonelb@nda.agric.za  
Enquiries : RHONEL BASSON - Ref : 19/2/1

**CERTIFICATION OF NATURAL WINE IMPORTES INTO THE UNITED STATES**

1. CERTIFICATE NUMBER : 2010/000000042258/2  
2. PRODUCER : THE FAIRVIEW TRUST\*MESSRS  
P O BOX 583  
SUIDER-PAARL  
7624  
SOUTH AFRICA  
3. DESCRIPTION OF PRODUCT : 2008 FAIRVALLEY PINOTAGE NATURAL DRY RED WINE  
VINTAGE: 2008 CULTIVAR: PINOTAGE  
ORIGIN: W.O. COASTAL REGION / SOUTH AFRICA

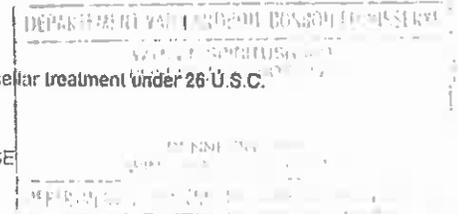
4. CHECK APPLICABLE BOX :

- 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. 5362 and 27 CFR 27.140.

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



DATE: 28/04/10

ADMINISTERING OFFICER

6. ANALYSIS RESULTS

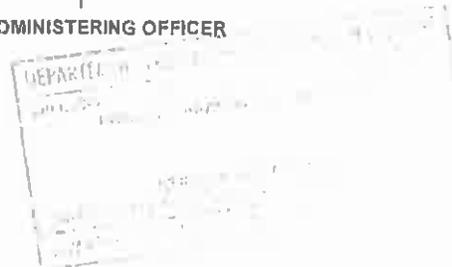
1.	PERCENTAGE ALCOHOL	14.47	% Volume
2.	TOTAL SULPHUR DIOXIDE	63.00	mg per Litre
3.	VOLATILE ACIDITY	0.49	g per Litre

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

7. TTB LABEL APPROVAL IDENTIFICATION NUMBER: 04153001000003

DATE: 28/04/10

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Enquiries : RHONEL BASSON - Ref : 19/2/1

**CERTIFICATION OF NATURAL WINE IMPORTES INTO THE UNITED STATES**

1. CERTIFICATE NUMBER : 2010/000000042317/2  
2. PRODUCER : THE FAIRVIEW TRUST\*MESSRS  
P O BOX 583  
SUIDER-PAARL  
7624  
SOUTH AFRICA  
3. DESCRIPTION OF PRODUCT : 2009 FAIRVALLEY CHENIN BLANC NATURAL DRY WHITE WINE  
VINTAGE: 2009 CULTIVAR: CHENIN BLANC  
ORIGIN: WINE OF ORIGIN WESTERN CAPE / SOUTH AFRICA

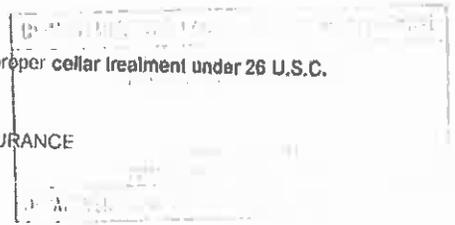
4. CHECK APPLICABLE BOX :

- 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. 5382 and 27 CFR 27.140.

CERTIFYING ENTITY: DIRECTORATE OF FOOD SAFETY AND QUALITY ASSURANCE  
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6. ANALYSIS RESULTS

1.	PERCENTAGE ALCOHOL	14.29	% Volume
2.	TOTAL SULPHUR DIOXIDE	118.00	mg per Litre
3.	VOLATILE ACIDITY	0.34	g per Litre

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

7. TTB LABEL APPROVAL IDENTIFICATION NUMBER: 05230001000118

DATE: 28/04/10

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 Tel : (021) 8091688 - Fax : (021) 8876392/6 - E-mail : rhonelb@nda.agric.za  
 Enquiries : RHONEL BASSON - Ref : 19/2/1

**CERTIFICATION OF NATURAL WINE IMPORTES INTO THE UNITED STATES**

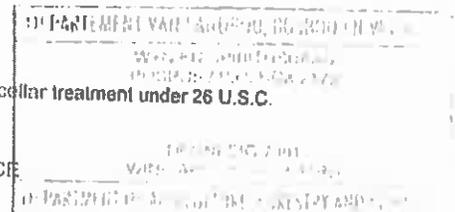
1. CERTIFICATE NUMBER : 2010/000000041579/2  
 2. PRODUCER : THE FAIRVIEW TRUST/MESSRS  
 P O BOX 583  
 SUIDER-PAARL  
 7824  
 SOUTH AFRICA  
 3. DESCRIPTION OF PRODUCT : 2009 FAIRVALLEY SAUVIGNON BLANC NATURAL DRY WHITE WINE  
 VINTAGE: 2009 CULTIVAR: SAUVIGNON BLANC (BLANC FUME)  
 ORIGIN: W.O. COASTAL REGION / 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. 5382 and 27 CFR 27.140.

CERTIFYING ENTITY: DIRECTORATE OF FOOD SAFETY AND QUALITY ASSURANCE  
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6. ANALYSIS RESULTS

1.	PERCENTAGE ALCOHOL	13.10	% Volume
2.	TOTAL SULPHUR DIOXIDE	123.00	mg per Litre
3.	VOLATILE ACIDITY	0.43	g per Litre

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 7599  
 SOUTH AFRICA

7. TTB LABEL APPROVAL IDENTIFICATION NUMBER: 06148001000001

DATE: 28/04/10

  
 ADMINISTERING OFFICER

