



	Technical Sensory Assessment		
Attention:	Brett Myces	Superbugs International Pty Ltd	
Phone:	08 8366 4129	108 Yeast Ave	
Fax:	08 8366 4130	Agar North SA 5092	
Sample Received:	15 March, 2012	Report Date: 16 March, 2012	

Product Assessed:

Vintage	Description	Bottle / Lot n ^o
2012	Old Leather Horse Shiraz Cabernet	If supplied

Technical Sensory Assessment n^o ACXXXXX, referring to the above product.

Sensory attributes	outes Common sensory descriptors	
Acetic acid	Vinegar, acetic	Detected
Brettanomyces	ces Medicinal, leather, barnyard	
Cork taint (chloranisoles)	Musty, mouldy	Not Detected
Ethyl acetate	Nail polish remover, solvent	Not Detected
Mousiness	Mouse urine, corn chips, rancid	Not Detected
Oxidation	Bruised apple, sherry, nutty	Not Detected
Plastic / Chemical	Chlorine, plastic, mothballs, daffodil	Not Detected
Reduced Rotten egg, burnt rubber, sewage		Not Detected
Other	her Insert other descriptors here	

Sensory analysis conducted on the sample as received, in accordance with AWRI procedure SOP23. This certificate may not be reproduced except in full.

The wine has been assessed for this common range of faults, under blind tasting conditions using standardised sensory evaluation procedures. The sample was presented to five tasters in a coded, covered XL5 (ISO standard) glass, in a randomised serving order with a constant volume of wine. The test was carried out in the Institute's purpose built sensory facility in isolated, temperature controlled tasting booths under constant lighting.

Sample analysed as received.

Name of laboratory:The Australian Wine Research InstituteAddress of laboratory:Corner of Hartley Grove and Paratoo Road,
Urrbrae SA 5064

Date and place:

24 May 2012, Adelaide



The Australian Wine Research Institute ABN: 83 007 558 296 Commercial Services Laboratory PO Box 197,Glen Osmond SA 5063 Phone: 08 8313 6600, Fax: 08 8313 6621 Web: www.awri.com.au Signature of Responsible Official: Leanne Hoxey Quality Systems and Laboratory Manager

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