



**TEXAS ALCOHOLIC BEVERAGE COMMISSION
CERTIFICATE OF APPROVAL OF LABELS FOR
VINOUS LIQUOR**

Date: 08/28/2007

Label License Number: 669861

Pursuant to the application of : LIOCO WINE COMPANY

Holder of permit/license number : S669523

**Brand : LIOCO WINE COMPANY - (ABANTU)
Class : SYRAH-CABERNET SAUVIGNON
Vintage : 2004
Appellation : STELLENBOSCH
Style : N/A
Size(s) : 750 ML
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 13.7%
Tested Alc. Content : N/A
TTB Number : 06345003000001**

are hereby approved.

This approval is issued only for the above name applicant and shall remain in effect unless there be a change in the label, contents, style, or size of the container or unless otherwise stated herein.

Labels approved by this certificate are for use on containers having the same capacity as represented hereon.

This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

**Steve Greinert
Compliance Manager**

**c/o LIOCO WINE COMPANY
3059 PINE ST
SAN FRANCISCO, CA 94115**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

WINE OF ORIGIN STELLENBOSCH
WINE OF SOUTH AFRICA
VARIETALS: Syrah (80%) / Cabernet Sauvignon (20%)

AROMA: Black cherry, espresso bean, ash.
FLAVOR: Dark chocolate, stewed cranberries,
soy sauce.

FOOD PAIRINGS: Grilled meats with Asian
marinade, strong hard cheeses.

VINIFICATION: Harvested and sorted by hand on
March 13th and 15th. Daily manual "punch-
downs". Syrah and Cabernet macerated for 14
and 28 days respectively. Fermented separately
in both stainless steel tanks and concrete vats.
Aged 18 months in French oak barrels.

SITE: Perfect, sloping triangular vineyards facing
due south toward the coast of False Bay. Micro-
climate further enhanced by the protection of tall
woodland to the north. Syrah planted at 250'.
Cabernet planted at 400'. Soil type is deep,
well-drained, "Red Clovelly" clay and "Hutton"
decomposed granite.

Ph: 3.54 ACIDITY: 6.3 g/l
BRIX: 25.8 degrees RESIDUAL SUGAR: 2.7 g/l

www.liocowine.com

Produced and bottled by Lioco Wine Company
Imported by Lioco Wine Co., Los Angeles, CA

alc. 13.7% by vol. 750 ml

CONTAINS SULFITES

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK
ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMP-
TION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND
MAY CAUSE HEALTH PROBLEMS.

