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REPORT OF THE FACTUAL FINDINGS

MICHELANGELO INTERNATIONAL WINE & SPIRITS AWARDS FOR THE 2019 YEAR.

To the Directors

We have performed the procedures agreed with the directors of Tradevine (Pty) Ltd (the Company) regarding the 2019 year's Michelangelo International Wine & Spirits Awards Competition.

Our engagement was undertaken in accordance with the International Standard on Related Services (ISRS) 4400 *Engagements to Perform Agreed-Upon Procedures Regarding Financial Information*. The procedures were performed solely to assist the Company in evaluating whether or not, the Michelangelo International Wine & Spirits Awards competition for the 2019 has been performed fairly, free of bias and that results presented has not been manipulated.

The responsibility for determining the adequacy or otherwise of the procedures agreed to be performed is that of the directors of the Company. Our procedures do not extend to the following

- Access controls to the warehouse during non-office hours,
- Evaluating the independence of the Tradevine (Pty) Ltd employed personnel and the pourers,
- Accuracy of the certificates provided to the winners,
- Confirming the classification of the wine and spirits in their respective classes as entered in by the competition participants,
- Confirming 100% the accuracy of all scores, lab analysis and quality of the wine poured at the judges' tables,
- Evaluating the experience and expertise of the judges whom took part in the tasting.

Procedures and Findings

The procedures performed by us and the corresponding findings thereon are set out in the table below.

Procedures	Findings
MODEL USED OIV STANDARD OF INTERNATIONAL WINE AND SPIRITUOUS	
Confirm that the Michelangelo Wine & Spirits Awards are being performed according to an adapted model of the OIV Standard for International Wine and Spirituous Beverages of vitivinicultural origin competition. The following procedures will be performed:	
<p>1. Review and compare the Michelangelo International Wine & Spirits Awards Competition Regulations for the 2019 year as well as the OIV Standard for International Wine and Spirituous Beverages of vitivinicultural origin competition.</p>	<p><i>The OIV Standard was reviewed together with Michelangelo's Competition regulations and could confirm that an adapted model to the OIV Standard for International Wine and Spirituous Beverages vitivinicultural origin competition was used. The competition's model to differ in some cases to the OIV standard, but there is overall similarities as disclosed in the Michelangelo International Wine & Spirits Awards Competition Regulations.</i></p>
ONLINE SYSTEM REGISTRATION	
<p>2. Inspect the Michelangelo International Wine & Spirits Awards website to confirm the registration process for the competition did open on 1 June 2019.</p>	<p><i>Confirmed and no findings to be noted</i></p>
<p>3. Inspect the Michelangelo website to confirm that the registration process is open to any person whom would want to participate in the competition.</p>	<p><i>Confirmed and no findings to be noted</i></p>
<p>4. Confirm that the website indicate by when the physical entry bottles should be delivered at the warehouse by latest as well as where (Longridge Estate) the deliveries should be made for the entries.</p>	<p><i>Confirmed and no findings to be noted</i></p>
<p>5. Inspect the Michelangelo International Wine & Spirits Awards website to confirm that the Competition regulations is accessible by the public to be inspected.</p>	<p><i>Confirmed and no findings to be noted</i></p>

Procedures	Findings
DELIVERIES TO WAREHOUSE AT LONGRIDGE ESTATE 1 JULY TO 16 AUGUST	
6. Select a sample of 5% of the online entries from the data sheet, as extracted from the online system, and confirm the following:	
6.1 the physical entry bottle has been delivered at the warehouse (the physical bottle is at the warehouse) and in time;	<i>Confirmed and no findings to be noted</i>
6.2 the physical entry bottle are in their market-ready format, with final label and packaging. Where not in market-ready format the following should be marked on the product: - Producer name - Product name - Varietal or blend - Vintage	<i>Confirmed and no findings to be noted</i>
6.3 the physical entry bottle has been allocated and marked with a shelf / sample number;	<i>Confirmed and no findings to be noted</i>
6.4 the entry form was accompany with the printed copy of the online entry form and WSB / WSR or Lab analysis of the physical entry bottle. (The shelf number was marked on the entry form)	<i>Confirmed and no outstanding findings to be noted</i>
6.5 Online entry form received match the physical entry bottle kept in storage (Name, Vintage, Cultivar, Class etc.);	<i>Confirmed and no outstanding findings to be noted</i>
6.6 WSB / Lab analysis received match the physical entry bottle received and the entry form (liqueur and spirits products should be accompanied by an analysis confirming content & technical information);	<p><i>From the sample selected, around 20% of the WSB/Lab analysis did not agree with the alcohol level completed in the entry form. Differences were communicated to management. Management agreed that a difference of 0.8% in the alcohol level may be accepted (or the alcohol level may be between 11% and 15% for the wine) as this will not constitute that the entry would have fallen into a different class.</i></p> <p><i>No findings to be noted</i></p>
7. Observe that the physical entry bottles are stored at a reasonable temperature in the warehouse at Longridge Estate.	<i>Confirmed and no findings noted</i>

Procedures	Findings
8. Observe that the physical entry bottle are kept in a secured (surveillance cameras and warehouse locked at the end of the day) environment in the warehouse at Longridge Estate.	<i>Confirmed and no findings noted</i>
9. Observe that the physical entry bottles received from the participants at the warehouse, were processed in a reasonable time for the physical entry bottle kept to be kept at a reasonable temperature.	<i>Confirmed and no findings noted</i>
10. To be able to confirm that the physical entry bottles received and stored at the warehouse was actually entered by a participant of the competition, select a sample of 5% of the physical entry bottles received/stored on the shelves and confirm the following:	
10.1 The physical entry bottles are in their market-ready format, with final label and packaging. Where not in market-ready format the following should be marked on the product: - Producer name - Product name - Varietal or blend - Vintage	<i>Confirmed and no findings noted</i>
10.2 The physical entry bottle did accompany a printed copy of the online entry form and WSB / WSR or Lab analysis of sample. (The shelf number was marked on the entry form)	<i>Confirmed and no outstanding findings to be noted</i>
10.3 The Physical entry bottle match the printed online entry form received (Name, Vintage, Cultivar, Class etc.);	<i>Confirmed and no outstanding findings to be noted</i>
10.4 The Physical entry bottle match the WSB / Lab analysis (liqueur and spirits products should be accompanied by an analysis confirming content & technical information) received and the online entry form.	<p><i>From the sample selected, around 20% of the WSB/Lab analysis did not agree with the alcohol level completed in the entry form. Differences were communicated to management. Management agreed that a difference of 0.8% in the alcohol level may be accepted (or the alcohol level may be between 11% and 15% for the wine) as this will not constitute that the entry would have fallen into a different class.</i></p> <p><i>No findings to be noted</i></p>
10.5 The details of the physical entry bottle delivered at the warehouse agree to the online entry system.	<i>Confirmed and no outstanding findings to be noted</i>

Procedures	Findings
11. Observe that the physical entry bottles are kept in an organised environment and that the bottles were being numbered in a systematic manner.	<i>Confirmed and no findings noted</i>
12. Observe that the Longridge inventory are being kept separate to the physical entry bottles received at the warehouse.	<i>Confirmed and no findings noted</i>
13. Perform a walkthrough the shelves to confirm that there is no missing shelf numbers and that the products are being stored according to their shelf number.	<i>Confirmed and no findings noted</i>
JUDGING WEEK 19 AUGUST TO 24 AUGUST 2019	
During this week two members of the audit firm will overview the process during to confirm that the judging is performed as required in the procedures below.	
14. Arrive prior to the judges and observe that the judges use a different entrance as the table pourers to confirm that the judges are not aware of the physical entry bottles that will be tasted on the relevant days.	<i>Confirmed and no findings noted</i>
15. Observe that the judges judge the products blind (thus that the physical entry bottle's name or any other uniqueness to the product being tasted are presented to the judges).	<i>Confirmed and no findings noted</i>
16. Observe that the judges seated at the 6 judge tables agree to the judges listed on the Michelangelo International Wine & Spirits Awards website.	<i>Confirmed and no findings noted</i>
17. Observe that the judges aren't aware of the physical entry bottle's details (the name of the product or producer name or any other related details) of the product being tasted. (The bottles used to pour the wine / spirits in the glass do not show the details of the product).	<i>Confirmed and no findings noted</i>
18. Inspect a large sample of scoresheets to confirm that the judges' only complete one scoring sheet per product (per number) tasted.	<i>Confirmed and no findings noted</i>
19. Observe that no undue influence is placed on judges, in the judge-room, which might influence scores.	<i>Confirmed and no findings noted</i>



Procedures	Findings
<p>20. Obtain the pourers tasting list of each judge table and confirm the following:</p> <p>20.1 The bottle numbers listed on the tasting list agree to the physical entry bottles on the pourers' judge table. (number of the physical entry bottles on the judge table agree to the tasting list)</p> <p>20.2 The detail of the product on the tasting list agree to the physical entry bottle on the pourers' judge table.</p>	<p><i>Confirmed and no findings noted</i></p>
<p>21. Agree the physical entry bottles number and details of the product on the pourers' judge table to the tasting list of the pourers to confirm that the physical entry bottle on the pourers' judge table should have been tasted by the judges on that day (physical entry bottle tasted by the judges is correct).</p>	<p><i>Confirmed and no findings noted</i></p>
<p>22. Observe, for at least 10 pours, that the correct physical entry bottle number is poured into the judges' glasses according to the judge and pourers' tasting list for that relevant day.</p>	<p><i>Confirmed and no findings noted</i></p>
<p>23. Observe, for a sample of scoresheets, that the scoresheets completed for each judge on the different bottle numbers are directly provided to the Technical director, for review; after the Technical director reviewed the scoresheets, observe that the scoresheets are directly provided to the personnel whom complete the scoresheets on the online system; to confirm that the scores are not altered by any other personnel/non-personnel before the scores are completed on the online system.</p>	<p><i>Confirmed and no findings noted</i></p>
<p>24. To confirm whether the scores were completed accurately on the online system and is valid, select a sample of physical scoresheets on the different days and:</p>	
<p>24.1 Inspect a sample of scoresheets to confirm that professional judgement had been applied at all times by the Technical director to assess the exceptional scores and unique underperformed scores.</p>	<p><i>Confirmed and no findings noted</i></p>

Procedures	Findings
<p>24.2 Confirm that the following has been completed on the scoresheet (tasting evaluation sheet):</p> <ul style="list-style-type: none"> - Date - Sample number - Judge number - Judge signature - President signature - Assess the reasonableness of the scores completed by the judges and the final score presented on the scoresheet. 	<p><i>Confirmed and no findings noted</i></p>
<p>24.3 Confirm that the score sheets have been completed on the online system and that the scoresheets agree to the scores completed on the online system.</p>	<p><i>Confirmed and no findings noted</i></p>
<p>25. Treatment of exceptional or faulty samples judged: Confirm that these samples are judged again by a different judge panel.</p>	<p><i>Confirmed and no findings noted</i></p>
<p>26. Confirm that faulty samples or incorrectly entered entries are removed, corrected and if necessary- re-tasted by another panel of judges.</p>	<p><i>Confirmed and no findings noted</i></p>
<p>27. Confirm that the trophy winning (top scoring wines / spirits) were tested twice by the judges.</p>	<p><i>Confirmed and no findings noted</i></p>
<p>AFTER JUDGING WEEK 7 SEPTEMBER TO 4 OCTOBER 2019</p>	
<p>Results presented for public announcement and publication were not manipulated in any way.</p>	
<p>28. Obtain an extract from the online system which list the final scores per bottle (shelf) number. Select a sample of bottle (shelf) numbers from this sheet and</p>	
<p>28.1 Obtain the scoresheets of the sample selected to confirm that the bottle was actually judged.</p>	<p><i>Confirmed and no findings noted</i></p>
<p>28.2 Confirm that the scores completed on the system match the actual scoresheets for the bottle tested.</p>	<p><i>Confirmed and no findings noted</i></p>

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Procedures	Findings
<p>28.3 confirm that the following has been completed on the score sheet (tasting evaluation sheet):</p> <ul style="list-style-type: none"> - Date - Sample number - Judge number - Judge signature - President signature - Assess the reasonableness of the scores completed by the judges and the final score presented on the scoresheet. 	<p><i>Confirmed and no findings noted</i></p>
<p>28.4 Additional to the above procedures, the following procedures were performed for the trophy winners and a sample of medal winners:</p> <p>28.4.1 Confirm that the entry form was received when the physical entry bottle was delivered for the bottle (shelf) number.</p> <p>28.4.2 Confirm that the details of the online entry form agree to the details on the extract of the final scores.</p>	<p><i>Confirmed and no findings noted</i></p>
<p>29. Confirm that all scores have been adjusted accurately according to the adjustments per class to be able to meet the top one third requirement.</p>	<p><i>Confirmed and no findings noted</i></p>
<p>30. Confirm that only an estimated top one third of wine and spirit entries are separately awarded a medal.</p>	<p><i>Confirmed and no findings noted</i></p>
<p>31. Obtain the final summarised Master list which includes only the bottle (shelf) numbers which will be awarded medals and trophies and confirm:</p>	

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Procedures	Findings
<p>31.1 That the medals are being awarded in accordance with their points earned, thus:</p> <ul style="list-style-type: none"> - Platinum 96 points or higher - Gran d'Or (Double Gold) 93 to 95.99 points - Gold 89 to 92.99 points - Silver 86 to 87.99 points <p>By agreeing the bottle (shelf) number's score to the detailed final scores excel.</p>	<i>Confirmed and no findings noted</i>
<p>31.2 Confirm that the trophy winning products are the top scoring products within their class or category.</p>	<i>Confirmed and no findings noted</i>
<p>31.3 Confirm that trophies are only awarded to the class winner.</p>	<i>Confirmed and no findings noted</i>

Because the above procedures do not constitute an audit of financial information, a review of financial information or other assurance engagement conducted in accordance with *International Standards on Auditing, International Standards on Review Engagements* or *International Standards on Assurance Engagements other than Audits or Reviews of Historical Financial Information*, we do not express any assurance on the Michelangelo International Wine & Spirits Awards.

Had we performed additional procedures or had we performed an audit or review, or other assurance engagement in respect of the Michelangelo International Wine & Spirits Awards and other accompanying schedules for the 2019 year's competition, other matters might have come to our attention that would have been reported to you.

Restriction on use and distribution

Our report is solely for the purpose set out in the first paragraph of this report and is restricted to those parties that have agreed to the procedures being performed. This report relates only to the items specified above and does not extend to any financial statements of the Company, taken as a whole.

moore Stellenbosch Inc

Moore Stellenbosch Incorporated

Per: G Viljoen

Chartered Accountant (S.A.)

Director

Date: 30 September 2019

