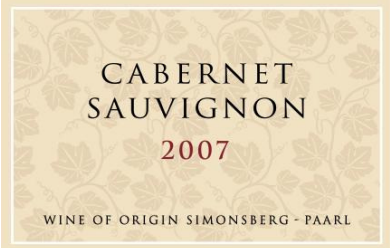




# MITRE'S EDGE

<b><u>Wine Specification Sheet – Issue 1: 25<sup>th</sup> January 2010</u></b>				
<b>1</b>	<p><b><u>Label Specification</u></b></p> <p>Class of wine: Wine of Origin: Cultivar: Vintage: Alcohol: A Number:</p>	<p>Note: Logo is printed on glass.</p> <p>Flagship Simonsberg Paarl Cabernet Sauvignon 2007 14.50 % A1165</p>		
<b>2</b>	<p><b><u>Fermentation &amp; Maturation Specifications</u></b></p> <p>Winemaker: Primary Fermentation: Pressing Method: Secondary Fermentation: Maturation: Maturation period: Analyses:</p> <p>Quantity for bottling: Bottling Date:</p>	<p>Lola Nicholls and Alexander Milner Open vat Stainless steel basket press Malolactic fermentation in stainless steel tank Barrel matured in 225 l barrels 12 - 14 months Actual Alcohol – 14.81 % Residual Sugar – 3.4 g/l Volatile acidity – 0.49 g/l pH – 3.83 Total acidity – 5.7 g/l F SO2 Rip – 9 mg/l T SO2 Rip – 55 mg/L 1103 l / 1470 bottles 15<sup>th</sup> October 2009</p>		
<b>3</b>	<p><b><u>General Comments</u></b></p> <p>A blend of American and French oak in first, second and third fill barrels. A Cabernet Sauvignon with a well layered mouth-feel; ripe cassis fruit on entry with a hint of capsicum and spices. Nice fine tannin structure gives it the potential to age for a good few years.</p>			
<b>4</b>	<p><b><u>Vineyard Information</u></b></p> <p>Total Vineyard Area: Cultivar: Block area: Rootstock: Clones: Block number: Year of Planting: Soil types:</p> <p>Farming methods:</p> <p>General Manager: Viticultural Consultant: Vineyard Manager:</p>	<p>18 hectares Cabernet Sauvignon 2.9 hectares Richter 110 CS1631, CS163B ME03 2002 Predominantly Clovelly, with small areas of Oakleaf (Cv1, Oa1 and Oa3) Integrated Production of Wine (IPW) as prescribed by the Wine and Spirit Board Bernard Nicholls Paul Wallace – Vinewise - 1999 to 2006 (Development) Francois Roux – A C I - 2007 (Operation) Bertus de Clerk</p>		