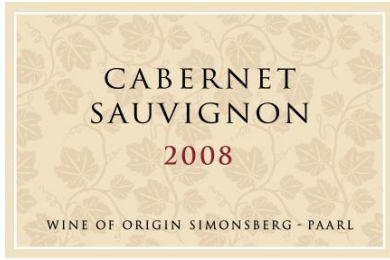




# MITRE'S EDGE

<b><u>Wine Specification Sheet – Issue 2: 14<sup>th</sup> August 2012</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 2008 14.5 % 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 Open vat Stainless steel basket press Malolactic fermentation in stainless steel tank Barrel matured in 225 l barrels 12 - 14 months Actual Alcohol – 14.56 % Residual Sugar – 4.6 g/l Volatile acidity – 0.81 g/l pH – 3.88 Total acidity – 6.9 g/l F SO<sub>2</sub> Rip – 12 mg/l T SO<sub>2</sub> Rip – 52 mg/L 2014 l / 2685 bottles 16<sup>th</sup> February 2011</p>
<b>3</b>	<p><b><u>General Comments</u></b></p> <p>Rich garnet red colour, with punchy eucalyptus and cassis notes on the nose, leading into hints of tobacco and cigar box. This Cabernet Sauvignon is well balanced with a big mouth feel but yet soft and accessible tannins. A nice long finish makes it a wine to savour.</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:</p> <p>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>