




MITRE'S EDGE

Wine Specification Sheet – Issue 1: 01st September 2014		
1	<u>Label Specification</u> Class of wine: Wine of Origin: Cultivar: Vintage: Alcohol: A Number:	Second Label Simonsberg Paarl Cab. Sauvignon 2011 14.0 % A1165
		
2	<u>Fermentation & Maturation</u> Winemaker: Primary Fermentation: Pressing Method: Secondary Fermentation: Maturation: Maturation period: Analyses: Quantity for bottling: Bottling Date:	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 – 14.20 %, RS – 1.4 g/l, VA – 0.57 g/l, pH – 3.66, TA – 6.8 g/l F SO ₂ – 22 mg/l, T SO ₂ – 131 mg/L, Total extract 33.6 g/l, Sugar free extract 33.2 g/l 1488 l / 1984 bottles 27 th March 2014
3	<u>Tasting Notes</u> The colour is garnet with a hint of red velvet. There is a hint of marzipan on the nose combined with the typical Cabernet Sauvignon characters of dried tea leaves, leather, cigar box, black pepper, blackberries, tobacco and almonds. Many of the flavours follow through to the palate with an added earthy, wet soil, forest floor character. Nicely balanced mouth feel with soft tannins and a tiny bit of acid to hold the flavour profile in place.	
4	<u>Food Pairing Notes</u> Perfect with pepper encrusted ostrich fillet, roasted leg of lamb or springbok loin. Otherwise to be enjoyed around a braai or roaring fire with biltong!	
5	<u>Vineyard Information</u> Total Vineyard Area: Cultivar: Block area: Rootstock: Clones: Block number: Year of Planting: Soil types: Farming methods: General Manager: Viticultural Consultant: Vineyard Manager:	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) Danie Kritzingler Bertus de Clerk