




# 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 Merlot 2008 15.50 % 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</p> <p>Open vat Stainless steel basket press Malolactic fermentation in stainless steel tank Barrel matured in 225 l barrels 12 - 14 months Actual Alcohol – 15.59 % Residual Sugar – 3.5 g/l Volatile acidity – 0.33 g/l pH – 3.78 Total acidity – 4.9 g/l F SO2 Rip – 21 mg/l T SO2 Rip – 70 mg/L 652 l / 869 bottles 14<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. Dark chocolate with a hint of cinnamon and plums on entry with a mineral core. Firm tannin structure with a long lingering finish.</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 Merlot 2.7 hectares Richter 110 MO12 ME02 2002 Predominantly Oakleaf, with a small area of Clovelly (Oa1, Oa2 and Cv1) 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>	