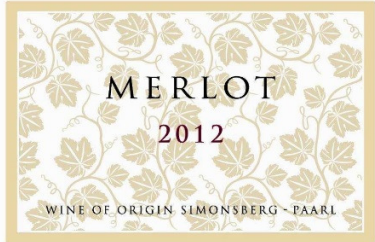




MITRE'S EDGE

<u>Wine Specification Sheet – Issue 1: 28th July 2015</u>			
1	<u>Label Specification</u> Class of wine: Wine of Origin: Cultivar: Vintage: Alcohol: A Number:	Note: Logo is printed on glass Flagship Simonsberg Paarl Merlot 2012 14.00 % A1165	
2	<u>Fermentation & Maturation Specifications</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 – 14.38 % Residual Sugar – 1.2 g/l Volatile acidity – 0.56 g/l pH – 3.43 Total acidity – 6.3 g/l F SO ₂ Rip – 20 mg/l T SO ₂ Rip – 96 mg/L 214 l / 285 bottles 03 rd July 2014	
3	<u>General Comments</u> A blend of French and American oak in first, second and third fill barrels. Dark chocolate with a hint of cinnamon and plums on entry with a mineral core. Balanced tannin structure with a long lingering finish. Pairs well with north Indian cuisine, oxtail, pork, turkey meat stews and pies.		
4	<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 Merlot 2.7 hectares Richter 110 MO12 ME02 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 Danie Kritzinger – Agrimotion Bertus de Clerk – de Clerk Landboudienste	