




# MITRE'S EDGE

<b><u>Wine Specification Sheet – Issue 1: 09<sup>th</sup> June 2010</u></b>		
<b>1</b>	<b><u>Label Specification</u></b>	<div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> <p>Class of wine: Second Label Wine of Origin: Simonsberg Paarl Cultivar: Shiraz Vintage: 2007 Alcohol: 15.0 % A Number: A1165</p> </div> <div style="width: 45%; text-align: center;">  </div> </div>
<b>2</b>	<b><u>Fermentation &amp; Maturation Specifications</u></b>	<p>Winemaker: Lola Nicholls and Alexander Milner Primary Fermentation: Open vat Pressing Method: Stainless steel basket press Secondary Fermentation: Malolactic fermentation in stainless steel tank Maturation: Barrel matured in 225 l barrels Maturation period: 12 – 14 months Analyses: Actual Alcohol – 15.01 % Residual Sugar – 2.0 g/l Volatile acidity – 0.46 g/l pH – 3.77 Total acidity – 5.2 g/l F SO2 Rip – 5 mg/l T SO2 Rip – 89 mg/L</p> <p>Quantity for bottling: 2475 l / 3300 bottles Bottling Date: 20<sup>th</sup> February 2010</p>
<b>3</b>	<b><u>General Comments</u></b>	Bright crushed black pepper with hints of cinnamon spiced plums. Well rounded with a savoury finish. Pairs well with a slow cooked springbok potjie.
<b>4</b>	<b><u>Vineyard Information</u></b>	<p>Total Vineyard Area: 18 hectares Cultivar: Shiraz Block area: 2.9 hectares Rootstock: Richter 110 Clones: SH9 and SH99 Block number: ME01 Year of Planting: 2001 Soil types: Predominantly Oakleaf (Oa4, Oa2 and Oa3) Farming methods: Integrated Production of Wine (IPW) as prescribed by the Wine and Spirit Board</p> <p>General Manager: Bernard Nicholls Viticultural Consultant: Paul Wallace – Vinewise - 1999 to 2006 (Development) Francois Roux – A C I - 2007 (Operation) Vineyard Manager: Bertus de Clerk</p>