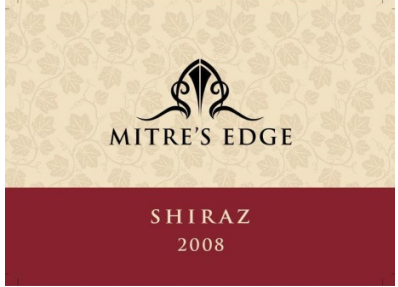




MITRE'S EDGE

<u>Wine Specification Sheet – Issue 2: 14th August 2012</u>		
1	<u>Label Specification</u> Class of wine: Wine of Origin: Cultivar: Vintage: Alcohol: A Number:	Second Label Simonsberg Paarl Shiraz 2008 14.5 % 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 – 14.87 % Residual Sugar – 3.3 g/l Volatile acidity – 0.61 g/l pH – 3.66 Total acidity – 6.0 g/l F SO2 Rip – 3 mg/l T SO2 Rip – 98 mg/L 1509 l / 2012 bottles 16 th February 2011
3	<u>General Comments</u> Mixed spice combined with stewed prunes, cranberries and pomegranate, with a hint of white pepper and liquorice on the finish. A beautiful velvet red colour, with a balanced mouth feel and accessible, soft tannins. A perfect pairing with any local South African game.	
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 Shiraz 2.9 hectares Richter 110 SH9 and SH99 ME01 2001 Predominantly Oakleaf (Oa4, Oa2 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