




MITRE'S EDGE

<b><u>Wine Specification Sheet – Issue 2: 05<sup>th</sup> August 2015</u></b>		
<b>1</b>	<b><u>Label Specification</u></b>  Class of wine: Wine of Origin: Cultivar: Vintage: Alcohol: A Number:	Note: Logo is printed on glass Flagship Simonsberg Paarl Bordeaux Style Blend 2012 14.0 % A1165
		 <p>Novare SA Terroir Wine 2015 Awards – National Winner and Paarl District (Simonsberg- Paarl Ward) – Top Red Blend</p>
<b>2</b>	<b><u>Fermentation &amp; Maturation Specifications</u></b>  Winemaker: Primary Fermentation: Pressing Method: Secondary Fermentation: Maturation: Maturation period: Analyses:  Blend Composition:  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 – 14.18 % Residual Sugar – 1.5 g/l Volatile acidity – 0.70 g/l pH – 3.61 Total acidity – 6.2 g/l F SO <sub>2</sub> Rip – 31 mg/l T SO <sub>2</sub> Rip – 121 mg/L 39% Cab. Sauvignon, 26% Merlot, 17% Cabernet Franc, 9% Malbec and 9% Petit Verdot 2543 l / 3390 bottles 05 <sup>th</sup> September 2014
<b>3</b>	<b><u>General Comments</u></b> Pairs well with venison stews, pepper fillet steaks or chateaubriand.	
<b>4</b>	<b><u>Vineyard Information</u></b>  Total Vineyard Area: Cultivars:  Block numbers: Year of Planting: Soil types:  Farming methods:  General Manager: Viticultural Consultant: Vineyard Manager:	18 hectares Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec and Petit Verdot MEO3, ME02, ME04, ME09, ME07 2002-2003 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