



MITRE'S EDGE

Wine Specification Sheet – Issue 1: 01st September 2014		
1	<p><u>Label Specification</u></p> <p>Class of wine: Second Label Wine of Origin: Simonsberg Paarl Cultivar: Shiraz Vintage: 2014 Alcohol: 13.0 % A Number: A1165</p>	
2	<p><u>Fermentation & Maturation</u></p> <p>Winemaker: Lola Nicholls Primary Fermentation: Cold fermentation in stainless steel tank Pressing Method: Stainless steel basket press Secondary Fermentation: No MLF Maturation: No MLF Analyses: Actual Alcohol – 13.32 %, RS – 1.2 g/l, VA – 0.3 g/l, pH – 3.41, TA – 5.1 g/l F SO2 – 34 mg/l, T SO2 – 139 mg/L, Total extract 20.1 g/l, Sugar free extract 20 g/l Quantity for bottling: 1050 l / 1399 bottles Bottling Date:</p>	
3	<p><u>Tasting Notes</u> Rose petal candy floss pink in colour. It has a crisp, fresh nose of yellow plums and fresh strawberries with hints of candy floss leading into musk, red peppercorns and stewed cinnamon prunes on the palate.</p>	
4	<p><u>Food Pairing Notes</u> The perfect summertime aperitif with lots of ice. Easy drinking summer salad wine, a fresh Caprese salad comes to mind. Also strawberries with a hint of ground black pepper would be a perfect match.</p>	
5	<p><u>Vineyard Information</u></p> <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 Bernard Nicholls General Manager: Paul Wallace – Vinewise - 1999 to 2006 (Development) Viticultural Consultant: Danie Kritzinger Vineyard Manager: Bertus de Clerk</p>	