


<u>Wine Specification Sheet – Issue 1: 05 November 2021</u>		
1	<u>Label Specification</u> Class of wine: Wine of Origin: Cultivar: Vintage: Alcohol: A Number:	<div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> Second Label Wellington Cinsaut 2020 13.5 % A1165 </div> <div style="width: 50%; text-align: center;">  <p>MITRE'S EDGE</p> <p>CINSAUT</p> </div> </div>
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 – 13.69 % Residual Sugar – 2.4 g/l Volatile acidity – 0.27 g/l pH – 3.59 Total acidity – 4.9 g/l F SO2 Rip – 22 mg/l T SO2 Rip – 88 mg/L 1125 l / 1500 bottles 22 February 2021
3	<u>Tasting and Food Pairing Notes</u> Pale ruby colour. Floral like and red summer berries on the nose with hints of liquorice on the pallet. Best served chilled with simple pizzas, spaghetti bolognaise, cottage pies and spicy cold meats. Also pairs well with sticky sweet braaied spareribs. Goes well with fish and seafood dishes.	
4	<u>Vineyard Information</u> Total Vineyard Area: Cultivar: Rootstock: Block number: Year of Planting: Soil types: Farming methods: General Manager: Viticultural Consultant: Vineyard Manager:	Approximately 3 hectares bush vine Cinsaut 2001 Decomposed granite