

Mitres Edge Cabernet Sauvignon 2007

A blend of American and French oak in first, second and third fill barrels. A Cabernet Sauvignon with a well layered mouth-feel; ripe cassis fruit on entry with a hint of capsicum and spices.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Mitres Edge Vineyards

winemaker : Lola Nicholls & Alexander Milner

wine of origin : Simonsberg

analysis : alc : 14.50 % vol rs : 3.40 g/l pH : 3.83 ta : 5.7 g/l va : 0.49 g/l so2 : 55 mg/l fso2 : 9 mg/l

type : Red

pack : Bottle **closure** : Cork

ageing : Nice fine tannin structure gives it the potential to age for a good few years.

in the vineyard : Total Vineyard Area: 18 hectares

Cultivar: Cabernet Sauvignon

Block area: 2.9 hectares

Rootstock: Richter 110

Clones: CS1631, CS163B

Block number: ME03

Year of Planting: 2002

Soil types: Predominantly Clovelly, with small areas of Oakleaf (Cv1, Oa1 and Oa3)

Farming methods: Integrated Production of Wine (IPW) as prescribed by the Wine and Spirit Board

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

in the cellar : 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 - 14.81 %

Residual Sugar - 3.4 g/l

Volatile acidity - 0.49 g/l

pH - 3.83

Total acidity - 5.7 g/l

F SO2 Rip - 9 mg/l

T SO2 Rip - 55 mg/L

Quantity for bottling: 1103 l / 1470 bottles

Bottling Date: 15th October 2009

