

## Mitres Edge Cabernet Sauvignon 2008

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

**wine of origin** : Simonsberg

**analysis** : alc : 14.50 % vol   rs : 4.6 g/l   pH : 3.88   ta : 6.9 g/l   va : 0.81 g/l   so2 : 52 mg/l   fso2 : 12 mg/l

**type** : Red

**pack** : Bottle   **closure** : Cork

Michelangelo International Wine Awards 2011 - Gold  
Veritas Wine Awards 2011 - Silver

**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: 16th February 2011

