

## Mitres Edge Shiraz 2008

Bright crushed black pepper with hints of cinnamon spiced plums. Well rounded with a savoury finish.

Pairs well with a slow cooked springbok potjie.

**variety** : Shiraz | 100% Shiraz

**winery** : Mitres Edge Vineyards

**winemaker** : Lola Nicholls

**wine of origin** : Simonsberg

**analysis** : **alc** : 14.5 % vol **rs** : 3.3 g/l **pH** : 3.66 **ta** : 6.0 g/l **va** : 0.61 g/l **so2** : 98 mg/l **fso2** : 3 mg/l

**type** : Red **body** : Full

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

**in the vineyard** : 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

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** : Winemaker: Lola Nicholls and Alexander Milner

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 - 15.01 %

Residual Sugar - 2.0 g/l

Volatile acidity - 0.46 g/l

pH - 3.77

Total acidity - 5.2 g/l

F SO2 Rip - 5 mg/l

T SO2 Rip - 89 mg/L

Quantity for bottling: 2475 l / 3300 bottles

Bottling Date: 16th February 2011

