

Mitres Edge Rose 2010

Shiraz Rosé with hints of citrus and strawberry on nose with an accessible dry finish on the palate.

Ideal with chicken, fish or salads. Serve well chilled.

variety : Shiraz | 100% Shiraz

winery : Mitres Edge Vineyards

winemaker : Lola & Bernard Nicholls

wine of origin : Simonsberg

analysis : alc : 14.50 % vol rs : 2.9 g/l pH : 3.46 ta : 5.4 g/l va : 0.26 g/l so2 : 94 mg/l fso2 : 12 mg/l

type : Rose

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 and Bernard 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 – 14.81 %

Residual Sugar – 2.9 g/l

Volatile acidity – 0.26 g/l

pH – 3.46

Total acidity – 5.4 g/l

F SO2 – 12 mg/l

T SO2 – 94 mg/L

Quantity for bottling: 1260 l / 1680 bottles

Bottling Date: 16th February 2011

