

Mitres Edge Rose 2014

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

The perfect summertime aperitif with lots of ice. Easy drinking summer salad wine, a fresh Caprese salad comes to mind. Also strawberries with a hint of ground black pepper would be a perfect match.

variety : Shiraz | 100% Shiraz

winery : Mitres Edge Vineyards

winemaker : Lola Nicholls

wine of origin :

analysis : alc : 13.0 % vol rs : 1.2 g/l pH : 3.41 ta : 5.1 g/l va : 0.3 g/l so2 : 139 mg/l fso2 : 34 mg/l

type : Rose

pack : Bottle **size :** 0 **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)

Viticultural Consultant: Danie Kritzinger

Vineyard Manager: Bertus de Clerk

in the cellar :

Winemaker: Lola 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 – 13.32 %

Residual Sugar – 1.2 g/l

Volatile acidity – 0.3 g/l

pH – 3.41

Total acidity – 5.1 g/l

F SO2 – 34 mg/l

T SO2 – 139 mg/L

Quantity for bottling: 1050 l / 1399 bottles

