



# MISCHIA

W I N E E S T A T E

## MISCHIA ESTATE CABERNET SAUVIGNON

### WINE MAKING INFORMATION

Alc. (%)	R/S (g/l)	VA (g/l)	TA (g/l)	F.SO2 (mg/l)	T.SO2 (mg/l)	pH
14	3.7	0.69	6.3	7	41	3.52

### WINEMAKER'S COMMENTS

Deep Ruby Red lightening to Magenta at the edges. Cigar box aromas with rich Cinnamon and Nutmeg spice with underlying black Berry fruit and a touch of mint. Intense Ripe Black Cherry and Cranberry fruit with firm but rounded tannins. A wine that opens up in the glass to reveal savoury and spicy flavours some liquorish and robust but youthful Cabernet Sauvignon concentration. Tasted at the beginning of June 2008. An excellent structure that will serve the wine in good stead as it develops over the next two years and will keep it going for at least the next five years.

### FOOD RECOMMENDATIONS

Drinkable now and will age gracefully with time. While it delights the taste buds now it will reward your taste buds even more when paired with a rare Roast Beef.

### VITICULTURAL INFORMATION

Cultivar:	Cabernet Sauvignon
Soil type:	This vineyard is planted on a slope that wraps around from West to South, gravel soils with a high content of clay and rock.
Method of trellising:	Two-wire trellis, the first wire 60cm above the ground.
Method of pruning:	Cordon trained, with 2 bud spurs.
Sugar level at harvest:	24
Yield per hectare:	5 tons
Irrigation regime:	Selective, supplementary, over head irrigation to sustain the vine at an optimal level.
Climatic conditions Growing season:	After a very cold, wet winter, late September rains enabled accumulation of good moisture reserves in the soil. Late spring and early summer were essentially cool months, causing vigorous growth, which slowed down ripening and enhanced flavour accumulation. Harvest: The cooler ripening season caused the harvest to start a week later than usual. Late February and early March temperature spikes had the cellar under pressure, since the later cultivars ripened at the usual timer. The picking season was shorter than usual.
Wood treatment:	Selected tight grain French Oak Barrels
Length of barrel maturation:	12 Months