

MISCHIA

WINE ESTATE

MISCHIA ESTATE SHIRAZ

WINE MAKING INFORMATION

Alc. (%)	R/S (g/l)	VA (g/l)	TA (g/l)	F.SO2 (mg/l)	T.SO2 (mg/l)	pH
14	4.7	0.89	6.4	18	47	3.57

WINEMAKER'S COMMENTS

Inky ruby and opaque almost black in the center. Youthful and bright with a purple rim. Just a little closed but with hidden power and showing blackcurrant and blackberry fruit and a hint of white pepper and spice. Velvety spiced plum and berry fruit balance perfectly with the oak and ripe dry tannins. Excellent balance and structure with a long savory finish. Youthful yet sophisticated flavours that will develop over the next three years to turn this luscious wine into an even more elegant one.

FOOD RECOMMENDATIONS

rink with a Beef Wellington or on its own with appreciative company.

VITICULTURAL INFORMATION

Cultivar: Shiraz

Soil type: This vineyard is planted on a Southern slope on cartref soils.

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: 6 tons

Irrigation regime: Selective, supplementary, over head irrigation to sustain the vine at an optimal level.

Climatic conditions Growing

season:

Growth was generally vigorous, mainly due to good soil moisture and the mild climate. Canopy management was of the utmost importance to ensure good, effective foliage. Strong, cold winds during the flowering period (mid October to mid November) caused looser bunches, resulting in uneven flower and bunch development. Apart from looser bunches, there was also unevenness between bunches as well as berries on the same bunch. To improve quality we had to remove green bunches and even berries at various stages. Even though disease pressure conditions were occasioned by regular spring showers, the rest of the season proved exceptionally healthy due to the dry, mild climatic conditions. January showers, as well as the warm February weather and dry sunshine add to this mid vintage. The harvest: Despite the heatwave at the start of the harvest, the nights remained relatively cool and most vineyards were properly buffered by sufficient available water and optimal canopies. As a result of the heat most cultivars ripened much earlier than last year, with excellent colour and concentrated fruit. February rain showers were beneficial to the late cultivars such as Shiraz and Cabernet. Moderate temperatures with a few warm days and hardly any rain during the latter part of ripening ensured excellent, slow ripening conditions and phenolic ripeness. Full ripeness in late cultivars was achieved at lower sugars than usual. The cool spring and summer temperatures were very conducive to the production of top quality grapes.

Wood treatment: Selected, tight grain, small barrels, all wood air dried and season for minimum 24 months, 3fills

Length of barrel maturation: 12 Months