



WINE ESTATE

MISCHA ESTATE RESERVE CERNO

WINE MAKING INFORMATION

Alc. (%)	R/S (g/l)	VA (g/l)	TA (g/l)	F.SO2 (mg/l)	T.SO2 (mg/l)	pH
13.5	3.9	0.66	6.2	14	43	3.52

WINEMAKER'S COMMENTS

Cerno - The Pinnacle of Our Terroir Expression

Our exclusive Cerno is a terroir based blend of noble varieties that best epitomizes the virtues of our complex and timeworn soils. This intriguing blend offers rich opulent fruit on the nose, hedonistic black currant is mixed with cedar and truffle and further enhanced by secondary notes of all spice and cinnamon which continually evolve. The palate delivers what the nose promised with lovely depth and balance. The acidity is crisp and fresh the tannins are tight as can be expected of a young wine, but promise to mature beautifully. The blend has a long lingering finish that speaks of what is to come. This wine is clearly from the Mischa stable with rich structured tannins and crisp acidity, but is a clear and exciting expression of the estates unique terroir.

VITICULTURAL INFORMATION

Cultivar: Our exclusive Cerno is a terroir based blend of noble varieties that best epitomizes the virtues of our complex and timeworn soils.

Soil type: This vineyards are planted on various slopes throughout the estate that wraps around from West to South, the time worn 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:

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. Apart from this good set occurred in most blocks. Along with regular spring showers, the season proved exceptionally healthy due to the dry, mild climatic conditions. January showers, well as the warm February weather and dry sunshine defined this elegant 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