



MISCHIA

WINE ESTATE

MISCHA ESTATE RESERVE PETITE SIRAH

WINE MAKING INFORMATION

Alc. (%)	R/S (g/l)	VA (g/l)	TA (g/l)	F.SO2 (mg/l)	T.SO2 (mg/l)	pH
15.0	3.9	0.66	6.2	14	43	3.52

WINEMAKER'S COMMENTS

A generous and concentrated wine of great character notable for its deep purple hue, rich aromatics and layers of flavour, deep, resonant, and rich. Dark plum, ripe black cherry and berry fruit aromas with honeysuckle, prune, and cedar notes fill the glass, complemented by hints of black liquorice, blackberry, and a touch of smoke. Great complexity on the palate with a lengthy finish, this is a concentrated wine of beauty and balance. The Mischa Reserve signature is consistently outstanding quality and a pure expression of our ancient soils and unique climate.

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:	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.
Wood treatment:	Selected, tight grain, small barrels, all wood air dried and season for minimum 24 months, 3fills
Length of barrel maturation:	12 Months