



“Best South African Wine Producer Of The Year “
“The Best Chardonnay in the World”
INTERNATIONAL WINE AND SPIRITS COMPETITION (LONDON) 2006

TECHNICAL SHEET

2004 VINEYARD SELECTION UVA MIRA

- Origin:** High Altitude mountain vineyards sites (620meters above sea level) on the slopes of the **Helderberg** Mountain in Stellenbosch
- Variety:** 72% Cabernet Sauvignon 18% Merlot 6% Shiraz 4% Cabernet Franc
- Vineyard/Soil:** Predominantly deep red decomposed granite (Hutten). These single vineyards range between ten and twenty five years old
- Vintage Conditions:** The spring was cool and late with even budburst. We had a few hot days in early January, but generally the ripening season was relatively cool and dry and 2 weeks later than usual.
- Yield** 5 tons/ha
- Harvest stats:** Grapes harvested at 23.6°B to 24.5°B From around mid March until early April.
- Vinification:** Handpicking in into 20kg lugboxes. Then hand sorted on sorting tables preceded by destemming and gentle crushing directly into open top fermentors and underwent a series of punch downs (“pigeage”) and pump over’s until dry. Further maceration allowed before drawing off and light pressing.
- Maturation:** Individual barrels were chosen for their complexity, aromatics texture and fruit compatibility.
This wine spent 18 months in French oak barrels of which 30% was new. Balance 2nd and 3rd fill barrels.
- Analysis:** Alcohol 14.5 %, TA 6 g/litre, pH 3.48
- Tasting Note:** Deep and rich, layered aromas of dark berry fruit, spice and some chocolate notes. Palate is elegant, medium-bodied but well balanced. Concentrated black fruit on entry matched by firm but elegant tannins
- Awards:** Gold Medal – Michelangelo International Wine Awards 2007,
Diamond Award – Winemakers Choice Wine Awards 2007

CASES PRODUCED: 1200 (6) / 22 (225ℓ) BARRELS

THIS WINE WAS LABELED BY HAND ON THE FARM

UVA MIRA VINEYARDS · PO BOX 1511 · STELLENBOSCH · 7599 · SOUTH AFRICA
info@uvamira.co.za TEL· +27 21 880 1683 FAX +27 21 8801682. WWW.UVAMIRA.CO.ZA

