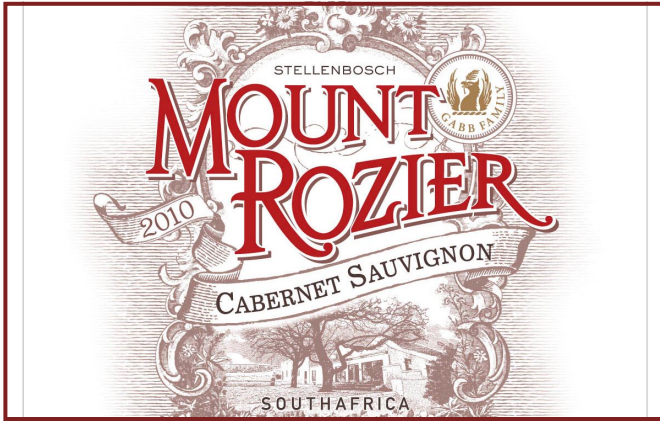


MT. ROZIER

Technical Information Sheet



Wine Name: Myrtle Grove Cabernet Sauvignon

Vintage: 2010

Size: 750ml

Apellation: Stellenbosch

Blend: 100% Cabernet Sauvignon

Crushing/Destemming: Grapes were destemmed and lightly crushed

Tanks: Open Stainless Steel Tanks

Fermentation Protocol: 2 day cold soak at 5°. Fermentation took about 10 day at 25°.

Malolactic: 100 %

Lees Contact / Battonage: Lees contact while doing malolactic.

Barrel Ageing: 16 months in 3rd and 4th fill 300 L barrels

Method of Oak Maturation: 50 % of the blend was treated for 9 months with French oak staves.

Fining Method Used: N/A

Filtration: Cross flow filtration

Stabilisation: N/A

Name of Winemaker: Leon Esterhuizen

Harvest Date: 22 March – 4th April 2010

Harvest Type: Hand

Yield: 8.5 tons/ha

Alcohol: 14.5%

Residual sugar: 2.4%

Total Acidity: 6 (g/l)

Volatile Acidity: 0.64 (g/l)

pH: 3.56

Free SO₂: 34 (mg/l)

Total SO₂: 93 (mg/l)

Tasting Notes: Deep ruby colour, huge mouth-filling flavours of blackberry, cassis and some earthy tones. The great concentration of tannins will ensure that it will only become more complex with age.

SHERBROOKE CELLARS

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