

MT. ROZIER

Technical Information Sheet



Wine Name: Peacock Chardonnay

Vintage: 2011

Size: 750ml

Apellation: Stellenbosch

Blend: 100% Chardonnay

Crushing/Destemming: Destemmed and lightly crushed. 3 hour skin contact inside press.

Tanks: Stainless Steel/barrels

Fermentation Protocol: 9 day fermentation at 23 °C.

Malolactic: 20%

Lees Contact / Battonage: Lees contact while doing malolactic.

Barrel Ageing: 4 months in 3rd and 4th fill 300 L barrels (French oak)

Method of Oak Maturation: 50 % of the blend was treated for 4 months with French oak staves.

Fining Method Used: N/A

Filtration: Cross flow filtration

Stabilisation: ED

Name of Winemaker: Leon Esterhuizen

Harvest Date: 20th February – 6th March 2010

Harvest Type: Hand

Yield: 9 tons/ha

Alcohol: 13.5%

Residual sugar: 2.2

Total Acidity: 6.3 (g/l)

Volatile Acidity: 0.44 (g/l)

pH: 3.45

Free SO₂: 32 (mg/l)

Total SO₂: 101 (mg/l)

Tasting Notes: Crisp fresh notes of golden apples and citrus fruits lead to a clean, delicious finish.

SHERBROOKE CELLARS

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