

MT. ROZIER

Technical Information Sheet



Wine Name: The Beekeeper Merlot

Vintage: 2010

Size: 750ml

Apellation: Stellenbosch

Blend: 100% Merlot

Crushing/Destemming: Grapes were destemmed not crushed

Tanks: Open Stainless Steel Tanks

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

Malolactic: 100 %

Lees Contact / Battonage: Lees contact while doing malolactic.

Barrel Ageing: 14 months in 3rd and 4th fill 300 L barrels

Method of Oak Maturation: 40 % 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: 3 Mrt – 25 Mrt 2010

Harvest Type: Hand

Yield: 8 tons/ha

Alcohol: 14%

Residual sugar: 3.5 (g/l)

Total Acidity: 6.2 (g/l)

Volatile Acidity: 0.43 (g/l)

pH: 3.51

Free SO₂: 29 (mg/l)

Total SO₂: 86 (mg/l)

Tasting Notes: Opulent fruit with plum, rich blackberry and mocha flavours. Framed by generously rounded tannins, this wine is seductive from start to finish.

SHERBROOKE CELLARS

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