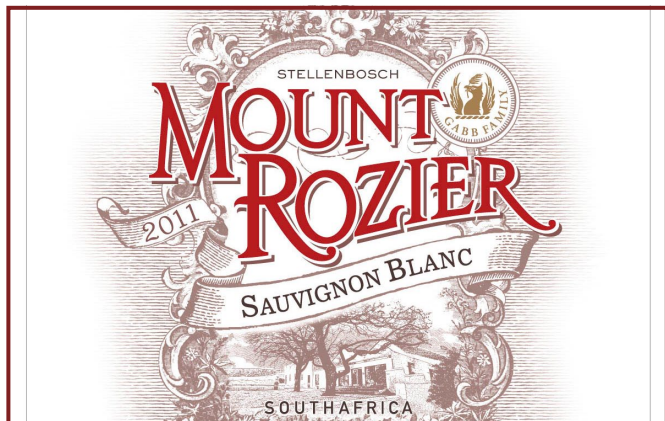


# MT. ROZIER

## Technical Information Sheet



**Wine Name:** The Garland Sauvignon Blanc

**Vintage:** 2011

**Size:** 750ml

**Apellation:** Stellenbosch

**Blend:** 100% Sauvignon Blanc

**Crushing/Destemming:** Grapes were destemmed and crushed

**Tanks:** Stainless Steel tanks

**Fermentation Protocol:** 22 day cold fermentation at 11°C.

**Malolactic:** No

**Lees Contact / Battonage:** Lees contact for 5 months

**Barrel Ageing:** N/A

**Method of Oak Maturation:** N/A

**Fining Method Used:** N/A

**Filtration:** Cross flow filtration

**Name of Winemaker:** Leon Esterhuizen

**Harvest Date:** 10th February – 19th February 2010

**Harvest Type:** Hand

**Yield:** 9 tons/ha

**Alcohol:** 14%

**Residual sugar:** 3.5%

**Total Acidity:** 6.7 (g/l)

**Volatile Acidity:** 0.43 (g/l)

**pH:** 3.46

**Free SO<sub>2</sub>:** 35 (mg/l)

**Total SO<sub>2</sub>:** 105 (mg/l)

**Tasting Notes:** The nose is complex and layered with quince and graphite and wild brush nuances. Firm but balanced acidity emphasizes the palate minerality, finishing fresh and clean. Could age a few years.

SHERBROOKE CELLARS

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