

MT. ROZIER

Technical Information Sheet



Wine Name: Tobacco Street Shiraz

Vintage: 2010

Size: 750ml

Apellation: Stellenbosch

Blend: 100% Shiraz

Crushing/Destemming: Grapes were destemmed and lightly crushed

Tanks: Open Stainless Steel Tanks

Fermentation Protocol: 2 day cold soak at 5° temp. Fermentation took about 10 days 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 (French oak)

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: 16 March – 31st March 2010

Harvest Type: Hand

Yield: 8.5 tons/ha

Alcohol: 14%

Residual sugar: 2 g/l

Total Acidity: 6.2 g/l

Volatile Acidity: 0.53 g/l

pH: 3.6

Free SO₂: 32 mg/l

Total SO₂: 103 mg/l

Tasting Notes: Dark coloured and deliciously fruity, youthful aroma of cherries and herbs, fresh and bright. The palate is simply laden with fruit and dark chocolate well held by elegant tannins.

SHERBROOKE CELLARS

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