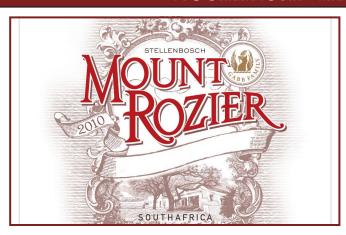
MT. ROZIER

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.