



QUOIN ROCK



Wine:	QUOIN ROCK CHARDONNAY
Cultivar/s:	Chardonnay 100%
Vintage:	2017
Origin:	Western Cape (Stellenbosch and Elim)
Winemaker:	Jacques Maree
Average Yield:	7½ tons/Ha
Harvested:	February 2017
Bottled:	October 2017
Vinification:	Hand-picked grapes are whole-bunch pressed into 2 nd -fill French oak barrels. Selected yeast strains used for fermentation and regular <i>battonage</i> (lees stirring) done on a monthly basis until final blending.
Maturation:	2 nd -fill French 225L barrels for 9 months
Winemaker's notes:	Initial perception of vanilla-oak essence is followed by ripe orange-peel, melon and lemongrass characters on the nose, leading through to a lovely, creamy buttery mouthfeel with a wonderful, fresh finish. Beautiful oak integration.
Ageing Potential:	Up to 10 years from vintage.
Wine Analysis:	Alcohol 12,89% : Residual sugar 1,50g/l Total Acidity 6,60g/l : pH 3.32
Food pairing:	An absolutely beautiful wine, perfect on its own, but also the ideal partner to most seafood dishes, in particular crayfish with homemade mayonnaise.
Production:	2,600 Bottles