



# QUOIN ROCK

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<b>Wine:</b>	<b>QUOIN ROCK RED BLEND</b>
<b>Cultivar/s:</b>	Cabernet Sauvignon 66%   Cabernet Franc 19% and Merlot 15%
<b>Vintage:</b>	2015
<b>Origin:</b>	Simonsberg Stellenbosch
<b>Winemaker:</b>	Jacques Maree
<b>Average Yield:</b>	6½ - 7 tons/Ha
<b>Harvested:</b>	March – April 2015
<b>Bottled:</b>	April 2017
<b>Vinification:</b>	Individual grape parcels were crushed and fermented in open-top stainless-steel tanks with regular punch-downs (4-5 times daily). Followed by extended skin maceration. The wines were then racked (transferred) to a combination of 1st, 2nd and 3rd fill French oak barrels, and left to mature for 20 months.
<b>Maturation:</b>	55% in NEW 1 <sup>st</sup> -fill French barrels, 45% in 2 <sup>nd</sup> - and 3 <sup>rd</sup> -fill 225L French barrels, for 20 months.
<b>Winemaker`s notes:</b>	A wine with a layered fruit profile – Red fruit, especially Cranberry, comes through strongly on the nose. This is followed by a complex, dense, juicy celebration on the palate where layers of fruit, wood, red-berry and tomato cocktail harmonize together, creating the perfect marriage between Old and New world.
<b>Ageing Potential:</b>	More than 15 years from vintage.
<b>Wine Analysis:</b>	Alcohol 15,27% : Residual sugar 2,20g/l Total Acidity 5,90g/l : pH 3,59
<b>Food pairing:</b>	A bold, powerful wine that matches most red meat dishes and rich cheeses perfectly.
<b>Production:</b>	17,000 Bottles