



QUOIN ROCK



Wine:	QUOIN ROCK SHIRAZ
Cultivar/s:	Shiraz 100%
Vintage:	2015
Origin:	Simonsberg Stellenbosch
Winemaker:	Jacques Maree
Average Yield:	6½ - 7 tons/Ha
Harvested:	March – April 2015
Bottled:	April 2017
Vinification:	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.
Maturation:	56% in NEW 1 st -fill French barrels, 44% in 2 nd - and 3 rd -fill French 225L barrels, for 20 months.
Winemaker's notes:	"Chunky, bold and big!" Very expressive of this variety in perfect balance, expressing characters of jasmine, pepper-spice, melba-toast and sweet vanilla, with beautiful oak and tannin integration.
Ageing Potential:	More than 15 years from vintage.
Wine Analysis:	Alcohol 15,10% : Residual sugar 1,80g/l Total Acidity 6,00g/l : pH 3,56
Food pairing:	This wine will complement beef, lamb and rich venison dishes, however, on its own it expresses all the characters of Shiraz that lovers of this variety really enjoy.
Production:	11,000 Bottles