



QUOIN ROCK



Wine: QUOIN ROCK VINE-DRIED SAUVIGNON BLANC

Cultivar/s: Sauvignon Blanc 100%

Vintage: 2017

Origin: Simonsberg Stellenbosch

Winemaker: Jacques Maree

Average Yield: 2 tons / Ha

Harvested: March 2017

Bottled: July 2017

Vinification: Desiccation (drying) of stalks was done on selected Sauvignon Blanc batches to allow for increased concentration of sugar levels. Whole-bunch grapes were cold-soaked for 12 hours, then pressed-off to holding tanks and left to settle for 2 days. The clean juice was racked (transferred) to old French oak barrels and inoculated with select yeast strains. Fermentation was stopped through filtration, to achieve a certain sugar level. Maturation in old 225L barrels lasted 5 months.

Winemaker's notes: Aromas of dried pineapple and mango with roasted sweet spices complement a fascinating and refreshing palate of apricot pips and honey.

Ageing Potential: More than 15 years from vintage.

Wine Analysis: Alcohol 11,62% : Residual sugar 137,50g/l
Total Acidity 6,40g/l : pH 3,74

Food pairing: Ideally served chilled at around 6-8°C, it can be enjoyed as an aperitif, but will be a wonderful complement to *foie gras*, fruit-based desserts and cheese, and can even be used as an ice-cream topping.

Production: 2,000 Bottles (375ml)