



QUOIN ROCK



Wine:	QUOIN ROCK WHITE BLEND
Cultivar/s:	Sauvignon Blanc 85% and Semillon 15%
Vintage:	2017
Origin:	Western Cape (Stellenbosch and Elim)
Winemaker:	Jacques Maree
Average Yield:	7½ tons/Ha
Harvested:	February 2017
Bottled:	September 2017
Vinification:	The wine is made in a reductive style to preserve the aromatic fruit profile. Fermentation took place in a combination of stainless steel tanks and oak barrels. The individual components were kept separate and underwent regular battonage (lees stirring). Blending was done after 6 months' maturation.
Maturation:	2 nd -fill French 225L barrels for 6 months
Winemaker's notes:	Flinty, stone-fruit and fig-like aromas from the Sauvignon Blanc are complemented by beautiful tangerine characters from the Semillon. Gooseberry and melon characters contribute to a full, rounded creaminess on the palate. This wine has a persistent body with wonderful length and elegance.
Ageing Potential:	From 5 – 8 years from vintage.
Wine Analysis:	Alcohol 13,64% : Residual sugar 2,00g/l Total Acidity 6,80g/l : pH 3.31
Food pairing:	An absolutely beautiful wine, perfect on its own, but also the ideal partner to most seafood dishes and pasta.
Production:	3,600 Bottles