



QUOIN ROCK



Wine:	NAMYSTO – Sauvignon Blanc / Semillon
Cultivar/s:	Sauvignon Blanc 95% and Semillon 5%
Vintage:	2017
Origin:	Western Cape (Stellenbosch and Elim)
Winemaker:	Jacques Maree
Average Yield:	7½ tons/Ha
Harvested:	February 2017
Bottled:	August 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.
Winemaker's notes:	Tropical fruit aromas of lychee and fig lead to a flinty, crisp palate with melon and lemon characters, creating a refreshing and beautifully harmonized wine.
Ageing Potential:	5 – 8 years from vintage.
Wine Analysis:	Alcohol 13,73% : Residual sugar 2,10g/l Total Acidity 6,20g/l : pH 3.41
Food pairing:	This wine is perfect on its own, slightly chilled, but also makes the ideal partner to most dishes.
Production:	18,000 Bottles