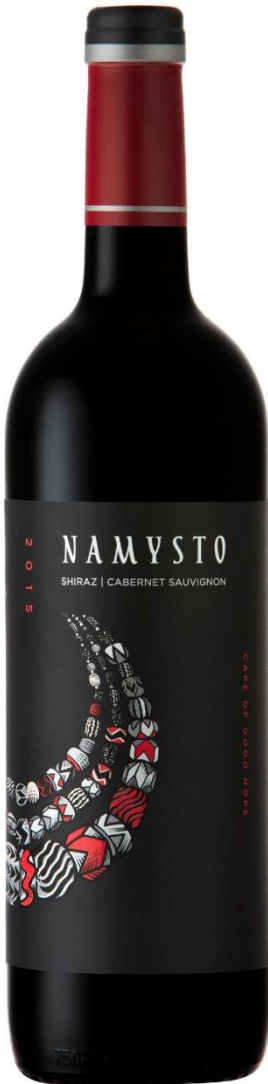




QUOIN ROCK



Wine:	NAMYSTO – Shiraz / Cabernet Sauvignon
Cultivar/s:	Shiraz 60% Cabernet Sauvignon 29% Merlot 6% and Cabernet Franc 5%
Vintage:	2015
Origin:	Stellenbosch
Winemaker:	Jacques Maree
Average Yield:	6½ - 7 tons/Ha
Harvested:	February – 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:	30% in NEW, 1 st -fill French barrels, 70% in 2 nd & 3 rd -fill barrels, for 20 months.
Winemaker's notes:	Initial aromas of red berries with hints of green peppercorn (spiciness) leads through to layered profiles of tobacco and leather, rounding off into a plummy richness on the mid-palate and finishing off with soft, velvety tannins.
Ageing Potential:	More than 15 years from vintage.
Wine Analysis:	Alcohol 15,12% : Residual sugar 2,10g/l Total Acidity 5,90g/l : pH 3.54
Food pairing:	Will complement most red-meat dishes and an array of cheeses, however, it is also delicious on its own.
Production:	18,000 Bottles