



QUOIN ROCK



Wine:	NAMYSTO Sweet
Cultivar/s:	Sauvignon Blanc 100% (Vine-Dried)
Vintage:	2014
Origin:	Simonsberg-Stellenbosch
Winemaker:	Jacques Maree
Average Yield:	2 tons/Ha
Harvested:	March 2014
Bottled:	August 2015
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 10 years from vintage.
Wine Analysis:	Alcohol 13,27% : Residual sugar 173,10g/l Total Acidity 7,10g/l : pH 3.72
Food pairing:	Ideally served chilled at around 6-8°C, it can be enjoyed as an aperitif, but will be a wonderful complement to <i>foie gras</i> , fruit-based desserts and cheese, and can even be used as an ice-cream topping.
Production:	4,315 Bottles