



# QUOIN ROCK

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- Wine:** QUOIN ROCK MÉTHODE CAP CLASSIC {MCC}
- Cultivar/s:** Pinot Noir 54% and Chardonnay 46%
- Vintage:** 2013
- Origin:** Elgin
- Winemaker:** Jacques Maree
- Average Yield:** 7 tons/Ha
- Harvested:** March 2013
- Bottled:** January 2018
- Vinification:** Hand-picked grapes are whole-bunch-pressed and the juice moved to 2nd-fill French oak barrels, where natural fermentation started. The base wine was matured in barrel for 10 months. Regular battonage (lees stirring) applied. 2nd fermentation in the bottle. The wine was bottle-aged on the lees for 52 months, then disgorged and given a further 6 months bottle maturation before being released.
- Winemaker's notes:** Prominent notes of green apple, honey-oats, biscuit and lime are supported by interesting mineral characters on the nose. The delicate mousse and tiny, persistent bubbles complement the crisp, refreshing acidity and creamy palate of this elegant Brut style MCC.
- Ageing Potential:** More than 15 years from vintage.
- Wine Analysis:** Alcohol 12,26% : Residual sugar 4,40g/l  
Total Acidity 8,00g/l : pH 3.22
- Food pairing:** While this wine is a perfect match to salmon tartare, oysters and sushi, it can be enjoyed on its own and at any time and for any occasion!
- Production:** 7,600 Bottles (1250 x 6 x 750ml cases)

**BARCODES:-**

<u>Bottle</u>	<u>Case (6)</u>
600 988 0835 300	600 988 0835 317