

## Knorhoek Sauvignon Blanc 2009

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Complex flavours - predominantly fresh tropical fruit, especially guava, and a hint of passion fruit; full round mouth with soft tannins and a lingering after-taste; well balanced acidity.

An everyday wine with complex flavours for all occasions, especially salad, pasta, fish and white meat.

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**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Quoin Rock

**winemaker** : Arno Albertyn

**wine of origin** : Simonsberg-Stellenbosch

**analysis** : **alc** : 14 % vol **rs** : 4.76 g/l **pH** : 3.31 **ta** : 6.65 g/l

**type** : White **style** : Dry **taste** : Fruity

**pack** : Bottle **closure** : Cork

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**ageing** : Drink now or in the next 2-4 years.

**in the vineyard** : The grapes are grown at high altitude and ripened slowly under cool conditions.

**about the harvest**: Picked at optimum ripeness in climatic conditions to preserve the taste of the Sauvignon Blanc grape.

**in the cellar** : The juice is handled cold reductively to preserve the natural flavours. This is expressed on the nose with an explosion of tropical fruit aromas. Wine is cold fermented in stainless steel tanks and left on the lease for four 34 days. This is expressed on the nose with an explosion of fresh fruit as well as rich tropical aromas. The wine was kept in stainless steel tanks and left on the lease for a further two months to prolong the shelf life and reduce SO2 levels needed for preservation.

### Quoin Rock

Stellenbosch

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