

Quoin Rock Nicobar 2009

Blackcurrant, passion fruit, litchi and lime are evident on a fresh and expressive nose. The palate is elegant and textured with a mouth watering acidity and long lasting finish.

Ideally served chilled at around ten degrees Celsius, this wine is the ideal complement to shellfish and oysters or can be enjoyed as an aperitif.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Quoin Rock

winemaker : _

wine of origin : Stellenbosch

analysis : alc : 12.8 % vol rs : 3.8 g/l pH : 2.88 ta : 8.0 g/l

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

pack : Bottle **size :** 0 **closure :** Cork



ageing : The Nicobar will age gracefully and will reward those with the patience to resist pulling the cork for a decade from vintage.

in the vineyard : 2009 Vintage

The winter of 2008 was wet and cold followed by a dry sunny summer during the growth season and ripening. These excellent conditions during flowering and berry set produced fruit of great quality.

The vines are situated on the foothills of the Simonsberg Mountain in Stellenbosch and were established in 2003. The vineyards are trellised with vertically positioned shoots to maximise the available sunlight to ripen the crop. Lateral shoots are removed from the canes to ensure sufficient air movement in the canopy and light exposure onto the fruit. Fungicides and pesticides are kept to an absolute minimum and weed control is manually. No herbicides. No rest breaking agents (Dormex) were used. Mealybug predators are released in the vineyards.

in the cellar : On arrival at the winery, the fruit was chilled to 5°C and meticulously hand-sorted. The fruit was crushed into the press. Free run juice and press juice were blended together. Juice was settled naturally without the use of added enzymes. Fermentation commenced in 225 litre French oak casks without the addition of yeast and lasted for 2½ months. 25% New French oak casks were used; the rest consisted of 2nd, 3rd and 4th fill casks. The wine was left on the fermentation lees for 10 months with battonage done twice per month. Although a light filtration is done during bottling, no bulk filtration was performed and wine is settled to final clarity by gravity. No tartaric acid was used.

Production: 3500 bottles

Quoin Rock

Stellenbosch

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