

## Knorhoek Two Cubs Red 2009

Complexity of delicate fruit aromas that consists of black currant, black berry and is supported by flavours of mocha and delicate vanilla and smokiness. Round on taste with a long aftertaste. Soft well structured tannin and good balanced acidity.

Drink alone or with a wide varieties of red meats.

**variety :** Cabernet Franc | 51% Cabernet Franc, 49% Merlot

**winery :** Quoin Rock

**winemaker :** Arno Albertyn

**wine of origin :** Simonsberg- Stellenbosch

**analysis :** alc : 13.5 % vol    rs : 4.4 g/l    pH : 3.32    ta : 6.5 g/l

**type :** Red    **wooded**

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

**ageing :** Drink now or in the next 5-6 years.

**about the harvest:** Grapes are picked in the early morning by hand to ensure that it arrives in the cellar in top condition.

**in the cellar :** Grapes were destemmed and crushed to open tanks. This mix of grapeskins and juice were cooled down to approximately 8oC for about 3 days. A combination of yeast strains were used with each cultivar. Fermentation lasted for 7 days whereafter the wine was left on the skins for another 23 days before seperation. Malolactic Fermentation was done in the tank whereafter the Wine Maturation was done in 4th fill barrels with a touch of oak staves made from pure French Oak. Duration of Maturation was 14 months.



### Quoin Rock

Stellenbosch

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