

Knorhoek Shiraz 2006

Rich plum and young berry flavours enhanced by mixed spice and white pepper flavours on the nose. The little bit Viognier enhances this flavours dramatically. On the pallet the wine is soft and tannins are well integrated with the fruit and oak.

To be enjoyed with a wide variety of meats, game and spicy foods.

variety : Shiraz | 100% Shiraz

winery : Quoin Rock

winemaker : Arno Albertyn

wine of origin : Simonsberg, Stellenbosch

analysis : **alc** : 14.65 % vol **rs** : 1.9 g/l **pH** : 3.53 **ta** : 6.3 g/l

type : Red **wooded**

pack : Bottle **closure** : Cork

ageing : Drink now or in next five years.

in the vineyard : Shiraz grapes are planted at high altitude on two different aspects namely; warmer north facing and cooler south east facings soils.

about the harvest: Grapes are picked at optimum ripeness.

in the cellar : Shiraz grapes are fermented in open fermentors and the cap is manually punched down. Matured in french oak barrels only for 18 months. 20% new barrels are used to enhance the wood and fruit balance.



Quoin Rock

Stellenbosch

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