

Knorhoek Two Cubs Red Blend 2011

A complexity of delicate fruit aromas consisting of black currant and black berry, supported by flavours of mocca 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 Sauvignon | 33.3% Cabernet Sauvignon, 33.3% Merlot, 33.3% Cabernet Franc

winery : Quoin Rock

winemaker : Arno Albertyn

wine of origin : Simonsberg- Stellenbosch

analysis : alc : 14.41 % vol rs : 4.20 g/l pH : 3.63 ta : 5.20 g/l

type : Red **style :** Dry **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 : The bunches were de-stemmed and crushed and pumped into open tanks. This mixture of grape skins and juice was cooled down to approximately 8° C for about 3 days. A combination of yeast strains were used with each cultivar. Fermentation lasted for 7 days after which the wine was left on the skins for another 23 days before separation. Malolactic Fermentation was done in the tank and the final 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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