

Knorhoek Chenin Blanc 2012

Tropical, rich, fresh pineapple and ripe citrus flavours with a smooth aftertaste and a very good maturing potential.

An un-wooded serious food wine - versatile, enjoyed even with turkey, duck and Thai food. An unwooded serious food and everyday wine - versatile, enjoyed even with turkey, duck and Thai food.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Quoin Rock

winemaker : Arno Albertyn

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 13.00 % vol rs : 4.0 g/l pH : 3.50 ta : 6.50 g/l

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

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

Veritas 2006 - Bronze

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

in the vineyard : The grapes are picked from a combination of old bush vines (35 years old) and trellised bush vines.

about the harvest: The grapes are picked from old bush vines (35 years old) at full ripeness for a specific full style Chenin Blanc. The grapes are hand selected and only the best is kept.

in the cellar : The grapes are hand selected and only the best is kept. The juice is handled cold non-reductively to enhance the natural flavours. Skin contact is given for up to 12 hours for maximum extraction. Cold fermentation in stainless steel tanks. After fermentation the wine is kept on the yeast lees for 3 months before it is racked and bottled.

Quoin Rock

Stellenbosch

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