

## Quoin Rock Sauvignon Blanc 2012

A distinctive nose of gooseberry, khaki bos and lime combine with elegant and lingering mouth feel with delicate nuances of oats and toast.

Ideally served chilled at around 15°C. The Quoin Rock Sauvignon blanc complements oysters, salmon tartare, lemon-herb chicken, sushi and summer sunsets

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Quoin Rock

**winemaker** : Narina Cloete

**wine of origin** : Stellenbosch

**analysis** : **alc** : 12.79 % vol **rs** : 1.4 g/l **pH** : 3.38 **ta** : 5.4 g/l **va** : 0.21 g/l

**type** : White

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

**ageing** : Quoin Rock Sauvignon blanc 2012 is drinking excellent now or can mature and develop for 5 years from vintage.

360 cases produced.

**in the vineyard** : Climatic conditions during the spring of 2011 resulted in good flowering and berry-set. The moderate temperature during the ripening season lead to good aroma development.

Trellised vineyards ensured sufficient sunlight and air circulation in the vine's canopy and thus produced grapes with excellent flavour and intensity. Fungicides, pesticides and herbicides were kept to a minimum and weeds were controlled manually. Our own farm-made compost was used as fertiliser. Grapes were harvested manually into small lug boxes early in the morning.

**about the harvest**: Grapes were harvested manually into small lug boxes early in the morning.

**in the cellar** : Minimal interference and additions, along with wild fermentations ensured that the wine expressed the unique characteristics of our terroir. The grapes were picked in the early hours of the morning and process as soon as it arrived at the cellar. The grapes were lightly crushed and de-stemmed and lightly pressed. The juice was settled in tank. Wild/natural alcoholic fermentation commenced in old 25 % 225L French oak barrels and 75% in stainless steel tanks. The fermentation lasted for 4 weeks. Maturation in barrel and tank lasted for 6 months with regular battonage done throughout this period.



### Quoin Rock

Stellenbosch

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