

Quoin Rock Methode Cap Classique 2013

Prominent notes of green apple, honey-oats, biscuit and lime are supported by interesting mineral characters on the nose. The delicate mousse and tiny, persistent bubbles complement the crisp, refreshing acidity and creamy palate of this elegant Brut style MCC.

While this wine is a perfect match to salmon tartare, oysters and sushi, it can be enjoyed on its own and at any time and for any occasion!

variety : Pinot Noir | 54% Pinot Noir, 46% Chardonnay

winery : Quoin Rock

winemaker : Jacques Maree

wine of origin : Stellenbosch

analysis : alc : 12.26 % vol rs : 4.40 g/l pH : 3.22 ta : 8.00 g/l

type : Cap_Classique **style** : Dry

pack : Bottle **size** : 750ml **closure** : Cork

2019 Old Mutual Trophy Wine Show - Silver

2019 Veritas Wine Awards - Gold

ageing : More than 15 years from vintage.

Cultivar/s: Pinot Noir 54% and Chardonnay 46%

Origin: Elgin

in the vineyard : Hand-picked grapes

Average Yield: 7 tons/Ha

about the harvest: Harvested: March 2013

in the cellar : Hand-picked grapes are whole-bunch-pressed and the juice moved to 2nd-fill French oak barrels, where natural fermentation started. The base wine was matured in barrel for 10 months. Regular battonage (lees stirring) applied. 2nd fermentation in the bottle. The wine was bottle-aged on the lees for 52 months, then disgorged and given a further 6 months bottle maturation before being released.

Production: 7,600 Bottles



Quoin Rock

Stellenbosch

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