

Quoin Rock Nicobar 2011

On the nose; prominent, yet extraordinary, notes of black currant and "kaki bos" combine with passion fruit, pineapple and grapefruit. A refreshing and mineral palate finishes elegantly with great mouth feel and even hints of white liquorice. This multi-faceted and elegant wine portrays exquisite balance between fruit, wood, acidity and body.

Ideally served chilled at around 15°C. The Nicobar 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 : 12.62 % vol rs : 2.7 g/l pH : 3.32 ta : 6.4 g/l va : 0.43 g/l

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

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

ageing : Quoin Rock The Nicobar 2011 is drinking excellent now or can mature and develop for 8 years from vintage.

in the vineyard : 94 "The Nicobar", a Danish ship, which wrecked off Quoin Point on the Cape South Coast in 1783, carried a precious cargo of copper plate money. This was the largest known treasure of its kind when it was discovered in 1987 by unsuspecting fishermen. The Quoin Rock Nicobar 2011 is made of 100% Sauvignon blanc grapes from a vineyard situated high on the slopes of Simonsberg Mountain in Stellenbosch. The Simonsberg region is known for its rich granite soils and moderate climate which leads to the creation of intense and elegant wines.

2011 Vintage

Climatic conditions during the spring of 2010 resulted in good flowering and berry-set. The ripening seasons in Stellenbosch was warm and dry with full ripeness being reached in the 1st week of February.

Trellised vineyards ensured sufficient sunlight and air circulation in the vine's canopy and thus produced grapes with excellent flavour and intensity. The oceanic breezes and height above sea level made this a prime spot for Sauvignon blanc vines. Fungicides, pesticides and herbicides were kept to a minimum and weeds were controlled manually. Our own farm-made compost was used as fertiliser.

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. At the winery the grapes were chilled to 5-10 °C. Grapes were pressed carefully according to the traditional whole bunch Champagne press cycle. The juice was settled in tanks. Wild/natural alcoholic fermentation commenced in 225L French oak barrels, of which 17% were 1st fill barrels. The fermentation lasted for 10 weeks and the wine went 10% through natural malo lactic fermentation. Maturation in barrel lasted for 9 months with regular battonage done throughout this period.



Quoin Rock
Stellenbosch

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