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Quoin Rock Chardonnay 2011

A prominent nose of orange blossom, pineapple and lime zest is supported by fascinating mineral, popcorn and light spicy notes. The creamy, yet refreshing palate is in great harmony with the wood and concludes in a long lingering finish.

Ideally served chilled at around 11-13°C. This Chardonnay pairs excellent with prawn risotto, pork belly and summer sunsets



variety : Chardonnay | 100% Chardonnay
winery : Quoin Rock
winemaker :
wine of origin : Stellenbosch
analysis : **alc :** 13.12 % vol **rs :** 3.5 g/l **pH :** 3.46 **ta :** 6.7 g/l **va :** 0.65 g/l
type : White **style :** Dry
pack : Bottle **size :** 0 **closure :** Cork

2012 Decanter World Wine Awards - Bronze
2012 Old Mutual Trophy Wine Show - Bronze
2103 Platter Guide - 4 stars
Classic FM Top 6 Chardonnay 2012

ageing : Quoin Rock Chardonnay 2011 is drinking excellent now or can mature and develop for 6-7years from vintage.

in the vineyard : The Chardonnay 2011 is a blend 50% Cape Agulhas and 50% Stellenbosch grapes. The Cape Agulhas region is known for its cooler climate, oceanic breezes and lower potential soils. Therefore this region is ideal for producing excellent Chardonnay wines with great mineral and lime fruit characteristics. Stellenbosch, with its moderate climate and deep granite soils produces well known Chardonnays with great body and structure. By combining grapes from these two regions in a blend, Quoin Rock created an interesting and well balanced Chardonnay.

2011 Vintage
Climatic conditions during the spring of 2010 resulted in good flowering and berry-set in both regions. Rainy conditions during the 2011 ripening season in Cape Agulhas lead to a decrease in yield and an increase in botrytis rot. The ripening seasons in Stellenbosch was warm and dry with full ripeness being reached in the 4th week of February.

Trellised vineyards ensured sufficient sunlight and air circulation in the vine's canopy and this resulted in excellent ripening conditions. 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.

in the cellar : Minimal interference and additions, along with wild fermentations ensured that the wine expressed the unique characteristics of the terroir. At the winery the grapes were chilled to 5-10 °C and pressed carefully according to the traditional whole bunch Champagne press cycle. The juice was settled in tanks. Wild/natural alcoholic fermentation commenced in 228L French oak barrels, of which 22% were new barrels. The wine was matured in barrel for 9 months with regular battonage throughout the maturation period. Partial (50%) malo-lactic fermentation was done by the wine's natural lactic acid bacteria, resulting in the soft creaminess of this vintage.