

Quoin Rock White Blend 2017

Flinty, stone-fruit and fig-like aromas from the Sauvignon Blanc are complemented by beautiful tangerine characters from the Semillon. Gooseberry and melon characters contribute to a full, rounded creaminess on the palate. This wine has a persistent body with wonderful length and elegance.

An absolutely beautiful wine, perfect on its own, but also the ideal partner to most seafood dishes and

variety: Sauvignon Blanc | 85% Sauvignon Blanc, 15% Semillon

winery: Quoin Rock
winemaker: Jacques Maree
wine of origin: Western Cape

analysis: alc:13.64 % vol rs:2.00 g/l pH:3.31 ta:6.80 g/l

type:White style:Dry wooded
pack:Bottle size:750ml closure:Cork

2019 Michelangelo International Wine & Spirit Awards - Gold

2019 Veritas Wine Awards - Silver

ageing: From 5 - 8 years from vintage

Cultivar/s: Sauvignon Blanc 85% and Semillon 15%

Vintage: 2017

Origin: Western Cape (Stellenbosch and Elim)

in the vineyard: Average Yield: 7½ tons/Ha

about the harvest: Harvested: February 2017

in the cellar: The wine is made in a reductive style to preserve the aromatic fruit profile. Fermentation took place in a combination of stainless steel tanks and oak barrels. The individual components were kept separate and underwent regular battonage (lees stirring). Blending was done after 6 months' maturation.

Production: 3,600 Bottles



Quoin Rock Stellenbosch

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