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Quoin Rock Vine Dried Sauvignon Blanc 2012

A prominent and complex nose of dried pineapple, mango and honey is supported by a fascinating and refreshing palate of dried fruits, quinces, almonds and cream. The wine is in great harmony and concludes with a tangy mouth filling sweetness.

Ideally served chilled at around 6-8°C and can be served as an aperitif. This dessert wine pairs excellent with foie gras, fruit based desserts, cheeses or as an ice-cream topping.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Quoin Rock
winemaker : Narina Cloete
wine of origin : Stellenbosch
analysis : **alc :** 14.98 % vol **rs :** 144.6 g/l **pH :** 3.89 **ta :** 6.4 g/l **va :** 1.30 g/l
type : Dessert **style :** Sticky
pack : Bottle **size :** 0 **closure :** Cork

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

95 CASES PRODUCED.

in the vineyard : The Quoin Rock Vine Dried Sauvignon blanc 2012 is made of 100% Sauvignon blanc grapes from a vineyard established in 1983 on the slopes of the 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.

2012 Vintage
Climatic conditions during the spring of 2011 resulted in good flowering and berry-set. The ripening seasons of 2012 in Stellenbosch was warm and dry with full ripeness being reached 1-2 weeks earlier than normal.

This vineyard from 1983 consists out of trellised- and bush vines. At around 20?B sugar the vineyard team damaged/pinched the bunch peduncles with a pair of pliers. This action prevents the translocation of water from the vine's roots to bunches. Consequently the grapes bunches dehydrates. Sugar, acid and flavours are concentrated inside each berry. The grapes were harvest after around 6 weeks of dehydration at 42?B, amidst much tasting by the pickers and the bees. Fungicides, pesticides and herbicides were kept to a minimum and weeds were controlled manually. Our own farm-made compost was used as fertiliser.

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 and whole bunch crushed into a tank for a 3 day cold maceration period. The grapes were then pressed overnight with a combination of our pneumatic- and basket presses. The extremely sweet juice was settled in tanks. Wild/natural alcoholic fermentation commenced in 228L French oak barrels and lasted for 10 weeks. The wine was left to mature in barrel for 12 months. The wine was cold stabilised naturally and no acid was added.