

The Simonsberg Syrah 2010

Quoin Rock Syrah 2010 is a blend of 91% Syrah and 9% Mourvedre grapes from vineyards situated on the slopes of Simonsberg Mountain range in Stellenbosch. The Simonsberg region is known for its rich granite soils and moderate climate that leads to the creation of elegant wines with great depth and intensity.

Ideally served slightly chilled at around 18° - 22° C. This Syrah complements lamb, beef or rich venison dishes. This excellent food wine is also a great companion in front of a fire in winter.

variety : Shiraz | 91% Syrah, 9% Mourvedre

winery : Quoin Rock

winemaker : Narina Cloete

wine of origin : Stellenbosch

analysis : alc : 14.75 % vol rs : 3.0 g/l pH : 3.67 ta : 5.5 g/l va : 0.75 g/l

type : Red **style :** Dry **body :** Full **wooded**

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

2012 Decanter Wine Awards - Silver

2012 Veritas awards - Silver

2013 Platter Guide - 4½ stars

ageing : Quoin Rock Syrah 2010 is drinking excellent now or can mature and develop for 6-10 years from vintage.

1100 cases produced.

in the vineyard :

The Simonsberg region is known for its rich granite soils and moderate climate which leads to the creation of elegant wines, with great depth and intensity. Heat, wind and dry conditions during grape ripening combine to produce grape berries with thick skins and wines with a high extract and excellent aging ability.

Extreme wind conditions during the spring of 2009 resulted in very bad flowering conditions and physical damage to vine shoots. Consequently the crop of 2010 harvest was reduced by 40% on average. The ripening seasons in Stellenbosch was warm and dry with full ripeness being reached in the 3-4th 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. 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 our terroir. At the winery the grapes were chilled overnight. 85% of the grape bunches were destemmed and whole berries were moved into stainless steel tanks, while 15 % of the whole grape bunches were moved to tanks for a partial whole bunch fermentation. Wild/natural alcoholic fermentation commenced after 3 - 4 days and lasted for 1 - 2 weeks. Pump-overs were done twice per day to ensure optimum colour, flavour and tannin extraction. The wine was left to macerate in the skins for 2 - 3 weeks after the completion of fermentation and before pressing. The wine was taken to barrel for malo-lactic fermentation and maturation. Maturation in barrel lasted 12 months, with 5% new French oak barrels used. The balance of wine was matured in 2nd and 3rd fill barrels and older.



Quoin Rock

Stellenbosch

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