

Knorhoek Sauvignon Blanc 2013

Complex flavours - predominantly fresh tropical fruit, especially guava, and a hint of passion fruit, full round mouth with soft tannins and a lingering after taste. Well balanced acidity.

This traditional old world unwooded Sauvignon Blanc is an everyday wine with complex flavours for all occasions, especially salad, pasta, fish and white meat.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Quoin Rock

winemaker : Arno Albertyn

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 13.5 % vol rs : 2.70 g/l pH : 3.35 ta : 6.30 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity

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

ageing : Drink now or in the next 2 - 4 years.

in the vineyard : The grapes are grown at high altitude and ripened slowly under cool conditions.

about the harvest: Each block is picked separately at optimum ripeness in climatic conditions to preserve the taste of the Sauvignon Blanc grape.

in the cellar : The juice is handled cold reductively to preserve the natural flavours. A combination of yeasts was used to cold ferment the juice over a period of 30 days. This is expressed on the nose with an explosion of fresh fruit as well as rich tropical aromas. The wine was kept in stainless steel tanks and left on the lees for a further two months to prolong the shelf life and reduce SO2 levels needed for preservation.

Quoin Rock

Stellenbosch

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