

## Quoin Rock Vine-dried Sauvignon Blanc 2017

Aromas of dried pineapple and mango with roasted sweet spices complement a fascinating and refreshing palate of apricot pips and honey.

Ideally served chilled at around 6-8°C, it can be enjoyed as an aperitif, but will be a wonderful complement to foie gras, fruitbased desserts and cheese, and can even be used as an ice-cream topping.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Quoin Rock

**winemaker :** Jacques Maree

**wine of origin :** Simonsberg-Stellenbosch

**analysis :** alc : 11.62 % vol    rs : 137.50 g/l    pH : 3.74    ta : 6.40 g/l

**type :** Dessert    **style :** Sweet    **taste :** Fruity    **wooded**

**pack :** Bottle    **size :** 375ml    **closure :** Cork

2019 Old Mutual Trophy Wine Show - Silver

**ageing :** More than 15 years from vintage.

Cultivar/s: Sauvignon Blanc 100%

Origin: Simonsberg Stellenbosch

**in the vineyard :** Average Yield: 2 tons / Ha

**in the cellar :** Desiccation (drying) of stalks was done on selected Sauvignon Blanc batches to allow for increased concentration of sugar levels. Whole-bunch grapes were cold-soaked for 12 hours, then pressed-off to holding tanks and left to settle for 2 days. The clean juice was racked (transferred) to old French oak barrels and inoculated with select yeast strains. Fermentation was stopped through filtration, to achieve a certain sugar level. Maturation in old 225L barrels lasted 5 months.



**Quoin Rock**  
Stellenbosch

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