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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

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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.