

NAMYSTO Sweet 2014

Aromas of dried pineapple and mango with roasted sweet notes: 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, fruit based 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 : Stellenbosch

analysis : alc : 13.27 % vol rs : 173.10 g/l pH : 3.72 ta : 7.10 g/l

type : White **style :** Sweet

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

ageing : More than 10 years from vintage.

in the vineyard : Cultivar/s: Sauvignon Blanc 100% (Vine-Dried)
Origin: Simonsberg-Stellenbosch

about the harvest: Vintage: 2014
Harvested: March 2014
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.

Production: 4,315 Bottles



Quoin Rock

Stellenbosch

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