

Quoin Rock Chardonnay 2018

Straw colour with hint of green - youthful and vibrant. Attractive nose showing ripe citrus and orange peel leading to hints of vanilla spice oak and toasted brioche. Citrus peel on palate with good weight and lightly buttery texture. The wine is well balanced with fresh acid and minerality. Persistent lemon/lime on the finish

An absolutely beautiful wine, perfect on its own, but also the ideal partner to most seafood dishes, crayfish with homemade mayonnaise.

variety : Chardonnay | 100% Chardonnay

winery : Quoin Rock

winemaker : Jacques Maree

wine of origin : Western Cape

analysis : alc : 12.44 % vol rs : 1.74 g/l pH : 3.30 ta : 6.30 g/l

type : White **style :** Dry **wooded**

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

ageing : Ageing Up to 10 years from vintage.

Cultivar/s: Chardonnay 100%

about the harvest: Harvested: February 2018. Grapes are hand-picked.

Average Yield: 7½ tons/Ha

in the cellar : Maturation: 85% Barrel (50 % new oak) French 225L barrels / 15 %

Concrete Egg for 9 months.

Hand-picked grapes are whole-bunch pressed into 2nd-fill French oak barrels.

Selected yeast strains used for fermentation and regular battonage (lees stirring) done on a monthly basis until final blending.



Quoin Rock

Stellenbosch

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