

## Knorhoek Chenin Blanc 2019

Beautiful citrus characters on the nose. The palate shows harmonious weight, white pear and the citrus fruit follows on from the nose to the pallet, with hints of almond. Subtle and supportive oak. Has a fine mid-palate, pithy texture and vibrant fresh acids.

Attractive and expressive on nose and palate with lime, pineapple and gooseberry. Well balanced with an integrated acid, good structure, palate depth and texture. Long finishing with citric freshness.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Quoin Rock

**winemaker :** .

**wine of origin :** Stellenbosch

**analysis :** alc : 12.5 % vol rs : 2.0 g/l pH : 3.39 ta : 6.2 g/l

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

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

**in the cellar :** Bottling - 29 October 2019

Total production 6000 bottles

Vinification: Fermentation took place in concrete eggs and a combination of 1st and 2nd fill 500L French oak barrels. The individual components were kept separate and underwent regular battonage (lees stirring). Blending was done after 7 months' maturation.



**Quoin Rock**

Stellenbosch

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