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# Quoin Rock Vine Dried Sauvignon Blanc 2020

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℃, 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 :** Schalk Oppermann
**wine of origin :** Simonsberg-Stellenbosch
**analysis :** **alc :** 10.0 % vol **rs :** 129.5 g/l **pH :** 3.74 **ta :** 6.40 g/l
**type :** Dessert **style :** Sweet **taste :** Fruity **wooded**
**pack :** Bottle **size :** 750ml **closure :** Cork

**ageing :** Aging potential - More than 15 years from vintage.

**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.