

## Quoin Rock Chardonnay 2020

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** : Schalk Opperman

**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

2023 Investec Trophy Wine Show - Bronze

**ageing** : Ageing Up to 10 years from vintage.

### in the cellar :

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.

85% Barrel (50 % new oak) French 225 L barrels / 15 % Concrete egg for 9 months.



## Quoin Rock

Stellenbosch

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