

Quoin Rock Red Blend 2017

On the nose, this wine has complex layers of dark berries, ripe plums, cranberries, black olives, leather, vanilla oak and hints of pencil shavings. On the palate, the red blend delivers big, structured layers of fruit, tomato cocktail and wood before it finishes with elegant and lingering velvety tannins; a beautiful example of new-world fruit and old-world elegance.

A bold, powerful wine that matches most red meat dishes and rich cheeses perfectly.

variety : Cabernet Sauvignon | 75% Cabernet Sauvignon, 10% Cabernet Franc, Cabernet Franc, 5.5% Merlot, 5.5% Malbec, 4% Petit Verdot

winery : Quoin Rock

winemaker : Jacques Maree

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 15.0 % vol rs : 2.6 g/l pH : 3.59 ta : 6.2 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

2023 Michelangelo Awards - Double Gold

ageing : More than 15 years from vintage.

in the vineyard : The cultivars used in this red blend grow in the foothills of Simonsberg. Here, the well-drained Hutton and Clovelly soils promote the fruit expression in the berries. Because of the elevation of the vineyards, the southwestern winds have a cooling effect in summer, giving the grapes time to ripen at a slower pace.

about the harvest: Our red wine grape harvest took place between March and April 2017.

in the cellar : We processed the different cultivars in stainless steel tanks, French oak barrels and concrete open casks until fermentation was finished. For the best extractions, we did between four and five punch downs daily for the first two-thirds of the fermentation period. For the rest of the time, we did some gentle pump-overs. The wine was then left on the skins for 21 days of maceration before pressing took place. Finally, the wine was pumped into oak barrels for malolactic fermentation for optimal oak integration.

After fermentation, we left the wine to age for nearly 24 months in 55% new French oak 225-litre barrels. This was followed by blending and bottling, whereafter the wine was bottle-aged for four years.



Quoin Rock

Stellenbosch

021 888 4740

www.quinrock.co.za