

Quoin Rock White Series Simonsberg Blend 2019

The 2019 Quoin Rock Simonsberg Blend presents initial aromas of black pepper, spice, and red fruit. On the palate, there are red berries and oak. The wine finishes with soft velvety tannins and a hint of oak.

This wine is excellent on its own, with a rich matured cheese, or paired with hearty red meat dishes, such as beef bourguignon or tomato bredie.

variety : Blend - Red | 56% Shiraz, 25% Cabernet Sauvignon, 9% Merlot, 4% Malbec, 4% Cabernet Franc, 2% Petit Verdot

winery : Quoin Rock

winemaker : Jacques Maree

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 14.5 % vol rs : 2.7 g/l pH : 3.46 ta : 6.2 g/l

type : Red **wooded**

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

2023 Michelangelo Wine Awards - Double Gold

2023 Wine and Spirit Challenge - Gold

2023 Merit Challenge - Gold

2023 Gilbert and Gaillard - Double Gold

in the vineyard : The granite soils are iron-rich and protect the vines from the dry and hot summers while allowing for the development of bold flavours.

about the harvest: The grapes were harvested from north-facing vineyards situated on the slopes of the Simonsberg mountain where they are cooled down by an Atlantic breeze in the summer months.

in the cellar : Each of the cultivars was harvested and processed into different stainless-steel tanks, French oak barrels and open concrete fermenters. The grapes were then vinified separately to allow the winemaker to create an optimum blend. At first, punch downs were done four to five times per day, whereafter only gentle pump-overs were performed. The wines were left on their skins for 21 days of post-fermentation maceration before pressing took place. Finally, the wines underwent malolactic fermentation in barrels for optimal oak integration.

The different wines were left to age in a variety of French oak and concrete vessels for about 22 months before they were pumped out to be blended and bottled. The Simonsberg Red Blend of 2019 was bottle-aged for two years before it was released.



Quoin Rock

Stellenbosch

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