

Quoin Rock White Series Simonsberg Blend 2018

The 2018 Quoin Rock Simonsberg Blend's initial aromas provide layers of plums, cassis, and dark red fruits. This leads into a textured midpalate with typical Simonsberg and varietal characters such as peppercorn, cranberries, mulberry, and a variety of spices. The wine finishes off with soft, velvety tannins with hints of pencil lead.

This wine is excellent on its own, but pairs brilliantly with a variety of red meat dishes such as duck, veal, and lamb.

variety : Blend - Red | 46% Shiraz, 30% Cabernet Sauvignon, 11% Merlot, 6% Malbec, 5% 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 **style :** Dry **body :** Full **taste :** Fragrant

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

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 : Grapes are processed into a variety of stainless steel, French oak and concrete open fermenters for the duration of fermentation. 4-5 Punch downs took place daily for optimal extraction for the first 2/3 of fermentation, and there after only gentle pump overs were performed. The wines were left on their skins for 21 days of post fermentation maceration before pressing took place. Wines underwent malolactic fermentation in barrel for optimal oak integration.

Wines were left to age in a variety of French oak and concrete vessels. After approximately 22 months wines were removed from their ageing vessels, then blended, and prepared for bottling. The wines were kept in bottle for 2 years before release.



Quoin Rock

Stellenbosch

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