

Quoin Rock White Series Simonsberg Blend 2020

The 2020 Quoin Rock Simonsberg Blend presents aromas of dark red berries, plums, tobacco and toasty oak and a textured palate of cranberries, peppercorns and spice. The wine has a lingering, structured and velvety finish.

This wine pairs brilliantly with various meat dishes, such as braised lamb with a cranberry reduction, pepper-crusted steak, or plum-glazed duck breast.

variety : Blend - Red | 39% Cabernet Sauvignon, 35% Shiraz, 11% Merlot, 10% Malbec, 4% Petit Verdot, 1% Viognier

winery : Quoin Rock

winemaker : Schalk Opperman

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 14.81 % vol rs : 2.2 g/l pH : 3.55 ta : 5.8 g/l

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

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

2025 Vitis Vinifera Awards - Double Gold

2024 Concours Mondial de Bruxelles - Gold

2024 National Wine Challenge - Red Wine of the Year and Grand Cru

2024 Tim Atkin SA Special Report - 91 Points

in the vineyard : The cultivars presented in our Simonsberg Blend 2020 can be found against the north-facing vineyards of Quoin Rock on the slopes of Simonsberg. The vines grow in granite-derived soils that sit atop thick shale, helping root development, vigorous growth and the expression of fruit. Although the vines get plenty of sun, they are cooled down by southern winds from the Atlantic Ocean, allowing the berries to fully develop their flavours.

in the cellar : We harvested the cultivars separately and, for fermentation, processed them into different stainless-steel tanks, French oak barrels, or concrete open casks. At first, punch downs were done up to five times per day before giving way to gentle pump-overs. The grapes were then left on their skins for 21 days of post-fermentation maceration before they were pressed. This was followed by malolactic barrel fermentation for optimal oak integration.

The different batches of wine were left to age in French oak barrels and concrete vessels for about 21 months before they were blended and bottled. The Simonsberg Blend 2020 was bottle-aged for two years before its release.



Quoin Rock

Stellenbosch

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