

Quoin Rock Festive Series Cap Classique 2022

This Cap Classique gives you a hint of minerality before the nose develops into prominent notes of lime, pink apple, honey and biscuit. On the palate, the mousse is delicate, and the bubbles are persistent, giving you a fresh, creamy finish with enough acidity for a lingering mouthfeel

variety : Pinot Noir | 77 % Pinot Noir, 23% Chardonnay

winery : Quoin Rock

winemaker : Schalk Opperman

wine of origin : Stellenbosch

analysis : alc : 11.56 % vol rs : 11.3 g/l pH : 3.22 ta : 8.8 g/l

type : Cap_Classique **body** : Medium

pack : Bottle **size** : 750ml **closure** : 0

in the vineyard : The Chardonnay that we grow for our Festive Cap Classique comes from our Boskloof farm situated in Agulhas. On Boskloof, the Bokkeveld, Koffieklip and gravel soils as well as the cool breeze from the Atlantic Ocean contribute to the fresh and mineral character of the Festive Series. The Pinot Noir grapes are from Elim and Stellenbosch. Elim is a region that is well-known for its cool climate and soils of ancient sandstone consisting of coarse silica quartz fragments and acidic Bokkeveld shales that are predominantly iron-rich. Stellenbosch has red and yellow-brown soils that are usually associated with granite hills. It also has Hutton and Clovelly clay which helps the vines through the drier months. The vines on the Stellenbosch farms grow at an altitude of 400 m, providing enough cool air to temper the grapes.

in the cellar : Wine is left to age on its lees for our Festive Series CC for a minimum of two years before we disgorge the bottles. However, we monitor and assess the bottled CC monthly to determine how much time the specific wine must spend on its lees before we disgorge the wine. After disgorgement, we keep the wine in the cellar for a minimum of six months before we release it.



Quoin Rock

Stellenbosch

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