

Quoin Rock Festive Series Cap Classique 2023

This Cap Classique showcases lovely minerality before leading into prominent notes of lime, pink lady and golden delicious apples, honey and biscuit. On the palate, the mousse is fine and persistent, giving you a fresh, creamy finish with enough acidity for a lingering mouthfeel.

Our Festive MCC goes perfectly with salmon tartare, oysters, sushi or any buttery and soy canapes. But, to experience the delicate bubbles and mousse, have a glass on its own first.

variety : Pinot Noir | 73 % Pinot Noir, 27% Chardonnay

winery : Quoin Rock

winemaker : Schalk Opperman

wine of origin : Stellenbosch

analysis : alc : 12.6 % vol rs : 11.8 g/l pH : 3.05 ta : 8.6 g/l

type : Cap_Classique **body** : Medium

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

2025 Concours Mondial de Bruxelles - Gold

in the vineyard : The Chardonnay for our Festive Series Cap Classique comes from our Boskloof farm in Agulhas, where Bokkeveld, Koffieklip, and gravel soils, along with cool Atlantic breezes, add freshness and minerality. The Pinot Noir is sourced from Elgin and Stellenbosch Elgin's cool climate and iron-rich sandstone soils contrast with Stellenbosch's granite-derived clay soils and 400m elevation, both ideal for balanced, expressive fruit.

about the harvest: At Quoin Rock, we focus on small-batch winemaking to identify the highest quality wines. Guided by our Champagne partners, we harvest early mornings in select vineyard sections, transport grapes in cooled trucks, and use whole-bunch pressing.

in the cellar : Fermentation begins after overnight settling, mainly in stainless steel tanks with some in old barrels. Our base wines aim for low pH and high acidity. For the Festive Series Cap Classique, wines age on the lees for a minimum of 1.5 years before disgorgement, with timing monitored monthly to ensure optimal quality.



Quoin Rock

Stellenbosch

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