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Quoin Rock Chardonnay 2021

This elegant Chardonnay presents you with ripe citrus, orange peel, well-integrated vanilla oak, creamy butterscotch and toasted brioche on the nose. On the palate, the wine's luxurious sweet citrus and yellow fruit (from Stellenbosch), provides a good weight and freshness, which, combined with its distinctive fresh acidity and salinity (from Agulhas) gives a lingering texture that ensures a smooth and well-balanced finish

A luxurious wine, perfect on its own, but also ideal to partner with most seafood dishes and curries



variety : Chardonnay | 100% Chardonnay
winery : Quoin Rock
winemaker : Schalk Opperman
wine of origin : Western Cape
analysis : **alc :** 12.87 % vol **rs :** 1.7 g/l **pH :** 3.26 **ta :** 6.6 g/l
type : White **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2024 Michelangelo Awards - Double Gold
2024 Prescient Chardonnay Report - 95 Points

ageing : Ageing Up to 10 years from vintage.

in the vineyard : Quoin Rock Chardonnay is produced from the grapes of two of our farms, one in the Cape Agulhas region and the other against Simonsberg in Stellenbosch. The Aghulas soils are mostly Bokkeveld, Koffieklip and Gravel, whereas the Stellenbosch soils are Oakleaf formed from decomposed granite with colluvial sandstone, gravel and friable granite.

about the harvest: At harvest time, we handpick small lots of bunches early in the morning to ensure that the grapes are fresh when they get to the cellar.

in the cellar :
Following a specialized whole-bunch pressing process, the must is settled overnight before being racked into various fermentation vessels,
including stainless steel tanks, concrete eggs, and 500-litre French oak barrels with 40-50% new oak. After 10 months of aging, the components are skillfully blended to craft a complex, full-bodied Chardonnay with a mineral-driven character. The wine is then bottle-aged for at least one year before its release.