

## Quoin Rock Rosé 2025

This Rosé shows delicate aromas of wild strawberries, red cherries, and a hint of rose petal, reflecting the Cabernet Franc's elegance. The palate is vibrant and layered, offering juicy raspberry and cranberry flavours, with a gentle creaminess adding smooth texture. Bright acidity brings balance and freshness, leading to a crisp, lingering finish with a refined fruity lift.

You can have this beautiful Quoin Rock Rosé on its own or with seafood dishes, such as crayfish, mussels, or ceviche. It is also an excellent partner for steak tartare.

**variety** : Blend - Rose | 68% Cabernet Franc & 32% Cabernet Sauvignon

**winery** : Quoin Rock

**winemaker** : Schalk Opperman

**wine of origin** : Stellenbosch

**analysis** : alc : 13.09 % vol rs : 1.6 g/l pH : 3.31 ta : 6.9 g/l

**type** : Rose **style** : Dry **body** : Medium

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

**in the vineyard** : Our Rosé is crafted from Cabernet Franc and Cabernet Sauvignon, two cultivars that flourish on the slopes of the Simonsberg. Here, the vines enjoy generous sunlight tempered by cool maritime breezes from Table Bay, allowing for slow, even ripening. To capture delicate fruit expression and a light, elegant colour, bunches are hand-harvested at first light while still cool, ensuring pristine quality on arrival at the cellar.

**in the cellar** : Creating Rosé requires precision to achieve both delicacy and vibrancy. The grapes undergo a gentle pressing to ensure a pale hue while preserving bright fruit expression. After a short period of settling, the juice is transferred to seasoned 225-litre barrels where fermentation unfolds. The wine remains in barrel for six months, with careful bâtonnage adding subtle richness and texture, all while maintaining its lively freshness.



### Quoin Rock

Stellenbosch

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