

## Knorhoek Cabernet Sauvignon 2022

This wine opens with red berries, cranberries, and cassis aromas, followed by layers of sour cherry, flint, and leather. The palate reveals juicy dark fruits and ripe plums, wrapped in soft velvety tannins for a refined texture. The wine's harmonious balance shines through, combining its youthful exuberance with nuanced complexity. The finish is enduring, leaving a satisfying memory of dark fruit flavors and gentle elegance. This Cabernet Sauvignon captures both the present charm and future potential of the grape, promising a delightful journey of flavors and evolution.

This structured wine is perfect on its own, but also the ideal partner to cassis glazed lamb chops, plum and thyme stuffed quail and flint grilled salmon with a lemon zest.

**variety :** Cabernet Sauvignon | 97% Cabernet Sauvignon, 3% Cabernet Franc

**winery :** Quoin Rock

**winemaker :** Schalk Opperman

**wine of origin :** Stellenbosch

**analysis :** alc : 14.34 % vol    rs : 2.3 g/l    pH : 3.48    ta : 5.9 g/l

**type :** Red    **style :** Dry    **wooded**

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

**in the vineyard :** The Cabernet Sauvignon grapes grow high in the hills above Knorhoek in highly oxidised Hutton and Clovelly soils to provide the perfect terroir for an authentic and balanced Cabernet Sauvignon. In summer, the north-facing hills are cooled off by Atlantic sea winds to ensure that the ripening process is slow, which creates a perfect balance between sugar and flavour.

**in the cellar :** Grapes from the famous dark Cabernet Sauvignon clone 46 are processed into a variety of stainless steel, French oak and concrete open fermenters for the duration of fermentation. 4-5 Punch downs took place daily for optimal extraction for the first two-thirds of fermentation, and there after only gentle pump overs were performed. Wines were left on their skins for 21 days of post fermentation maceration before pressing took place. Malolactic fermentation took place thereafter in barrel for optimal oak integration.

Wines were left to age in 52% 1st fill French oak and 17% 2nd fill French oak 225L barrels. After approximately 24 months wines were removed from their ageing vessels, then blended, and prepared for bottling. The final wine was aged in bottle for 1 years before commercial release.



### Quoin Rock

Stellenbosch

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