

## Quoin Rock Ghost Cabernet Sauvignon 2018

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A vibrant expression of red fruit, this wine bursts with juicy cranberries and sour cherries, complemented by delicate hints of tomato leaf that add a savoury complexity. On the palate, refined flavours of pencil lead and violets intertwine beautifully with subtle mocha and a whisper of vanilla, creating an exquisite balance. The smooth, velvety tannins glide seamlessly through the incredibly integrated palate, leaving a lingering finish that is both salivating and deeply satisfying.

The Ghost pairs beautifully with hearty dishes such as grilled ribeye steak, slow-braised short ribs, or a rich lamb shank. For a perfect finish, pair with a mature cheddar or a dark chocolate dessert to highlight its depth and elegance.

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**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon  
**winery** : Quoin Rock  
**winemaker** : Jacques Maree  
**wine of origin** : Simonsberg-Stellenbosch  
**analysis** : alc : 15.0 % vol rs : 1.2 g/l pH : 3.44 ta : 6.3 g/l  
**type** : Red **style** : Dry **body** : Full **taste** : Herbaceous **wooded**  
**pack** : Bottle **size** : 750ml **closure** : Cork

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The name "Ghost" speaks to its fleeting nature. a masterpiece here for a moment, leaving an indelible mark on those who experience it. Each vintage is crafted in extremely limited quantities, making it a rare treasure for those fortunate enough to secure it. This wine is a living expression of terroir, evolving each year based on the finest conditions Quoin Rock has to offer.

Each bottle reflects the unique character of the land and the vintage. Our winemakers embrace the ever-changing landscape, adapting to the natural rhythms of the season, soil, and climate, ensuring no two vintages are ever the same.

### in the cellar :

Grapes from the finest vineyards of the vintage were fermented in French oak barrels, with daily punch-downs during the early stages for optimal extraction, followed by gentle pump-overs. After 21 days of post-fermentation maceration, the wine was pressed and aged for 24 months in 100% new French oak barrels from prestigious cooperages. Following blending, the wine spent an additional 6 years maturing in the bottle before its release.



## Quoin Rock

Stellenbosch

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[www.quinrock.co.za](http://www.quinrock.co.za)