

Quoin Rock White Series Sauvignon Blanc 2025

This wine welcomes you with a nose of crisp green apple, tropical fruit, flint and lime. The green apple on the palate is accentuated with lemon and lychee. The wine finishes off with a fresh, balanced and broad palate.

If chilled, this wine is perfect on its own. This Sauvignon Blanc will be excellent with chicken and fish dishes as well as sushi.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Quoin Rock

winemaker : Jacques Maree

wine of origin : Cape Agulhas

analysis : alc : 12.34 % vol rs : 2.2 g/l pH : 3.22 ta : 6.3 g/l

type : White **style :** Dry

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

in the vineyard : We use small-batch winemaking to enable us to identify and blend the best of the batches and to deliver exceptional wine. With this Sauvignon Blanc, the specific terroir is showcased extremely well as it delivers fresh apple and flinty characters. To preserve the freshness and delicate aromas we harvested and processed the grapes in the early morning hours.

about the harvest: The Sauvignon Blanc grapes come from two vineyards on Boskloof, in the Cape Agulhas region, where the vines grow in Bokkeveld, Koffieklip and gravel soils. Known for its cool climate, the vineyards on Boskloof are constantly exposed to a cool breeze from the Atlantic Ocean. Grapes from both vineyards were harvested to add to the complexity of this wine.

in the cellar : We stir the wines on the fine lees in the tanks to gain complexity until we are happy with the volume. We then rack the wine off the lees and age it in a variety of tanks and 500-litre barrels for approximately four months before we blend and bottle the wine.



Quoin Rock

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