

Quoin Rock Semillon 2021

This Semillon is complex and aromatic, with resinous terpenes and oily lanolin notes adding smooth depth. Aromas of yellow gooseberries and white pepper offer a spicy, fruity contrast. Subtle flinty notes highlight its refined minerality. The palate is bright and zesty, dominated by lime zest and orange peel, balanced by the floral sweetness of honeysuckle and blossoms.

Pairs beautifully with creamy seafood dishes, roast chicken, or herb-infused risotto, enhancing the freshness and complexity of each bite.

variety : Semillon | 100% Semillon

winery : Quoin Rock

winemaker : Schalk Opperman

wine of origin : Western Cape

analysis : **alc** : 11.48 % vol **rs** : 1.9 g/l **pH** : 3.18 **ta** : 7.1 g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity **wooded**

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

in the vineyard : The Semillon grapes come from two different clones on our Boskloof farm in the Cape Agulhas region. The vines grow in a combination of 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 clones were harvested to add to the complexity of this wine.

in the cellar :

The Semillon is crafted using small-batch winemaking to ensure only the finest selections are blended for exceptional quality. Highlighting its unique terroir, this wine offers fresh lime and flinty notes.

Harvested in the cool early hours to preserve delicate aromas, it gains complexity through two months of stirring on gross lees, split evenly between new French oak barrels and foudres. After nine months of aging on fine lees, this Semillon achieves a perfect balance of freshness and depth before bottling.



Quoin Rock

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