

Quoin Rock Ghost Cabernet Franc 2019

The nose is aromatic and layered, offering a captivating blend of forest floor and tomato leaf, which provide an earthy, herbaceous foundation. Hints of game and black pepper add a savory, spicy complexity, while the black fruit aromas of black currant and blackberries bring a ripe, juicy element. The subtle notes of cloves and nutmeg introduce a warm, spicy nuance that enhances the overall bouquet. On the palate, firm ripened tannins and lingering acidity provide structure, complemented by savory nuances and a touch of spice. Its deep ruby hue hints at maturity, while the balanced complexity promises a delightful drinking experience.

This exceptional wine can be paired with a variety of dishes including grilled lamb chops with a herb crust, wild mushroom risotto and grilled eggplant parmesan.

variety : Cabernet Franc | 100% Cabernet Franc
winery : Quoin Rock
winemaker : Jacques Maree
wine of origin : Simonsberg-Stellenbosch
analysis : alc : 14.5 % vol rs : 3.8 g/l pH : 3.59 ta : 6.1 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

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 our finest Cabernet Franc vineyards were fermented in stainless steel and French oak, with daily punchdowns for optimal extraction during the early stages. After 21 days of post-fermentation maceration, the wine underwent malolactic fermentation in barrel for seamless oak integration. Aged for 24 months in 85% new French oak and matured for a further four years in bottle, the result is a refined, deeply expressive Cabernet Franc of exceptional balance and depth.



Quoin Rock

Stellenbosch

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