

Quoin Rock Black Series Brut Rosé Cap Classique 2019

The nose is enticing with aromas of red currant, raspberry, strawberries and cream. These primary fruit notes are complemented by a subtle hint of fresh bread dough, indicative of its extended ageing on the lees. A delicate walnut nuance adds an intriguing complexity to the aromatic profile. The palate showcases pink lady apples add a crisp, juicy character, while the acidity provides a zesty uplift, enhancing the freshness of the fruit.

While this wine is a perfect match to bruschetta with goats cheese and berry compote, walnut and pear salad, and sushi, it can also be enjoyed on its own.

variety : Pinot Noir | 95% Pinot Noir, 5% Chardonnay

winery : Quoin Rock

winemaker : Jacques Maree

wine of origin : Western Cape

analysis : alc : 12.38 % vol rs : 7.5 g/l pH : 3.18 ta : 7.5 g/l

type : Cap_Classique **style :** Dry

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

in the vineyard : Our Rosé Cap Classique is crafted from Pinot Noir grapes grown in Elgin and Stellenbosch, and Chardonnay from our Boskloof farm in Agulhas. Each region's unique terroir - Elgin's cool climate and sandstone soils, Stellenbosch's decomposed granite, and Boskloof's Koffieklip and gravel - adds depth to the wine. The cool Atlantic breeze from Boskloof enhances its fresh minerality.

about the harvest: To ensure optimal quality, we carefully select different sections of the vineyards and harvest at precise times, picking early in the morning and transporting the grapes in cooled trucks to preserve their integrity.

in the cellar : At the cellar, grapes are gently pressed, and the juice settles overnight before fermentation begins, primarily in stainless steel tanks, with some in wooden barrels to enhance the Black Series Rosé's complexity.

Crafted in small batches for exceptional quality, the wine is blended and aged on the lees before undergoing secondary fermentation in bottles using the Cap Classique method. It then matures on its lees for five years, with disgorgement timing carefully assessed monthly. After disgorgement, the wine is stored for at least six months before release, ensuring its refined character.



Quoin Rock

Stellenbosch

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