

Quoin Rock Black Series Cap Classique 2018

This extraordinary sparkling wine has a nose of tropical yellow fruit, lemon zest, and green apple with biscuit. The zesty green apple on the palate comes alive with a delicate mousse and tiny, persistent bubbles, making this a refreshing Cap Classique with a wonderfully lingering finish.

The Cap Classique goes well with rich canapés, duck-fat fries, or spicy Asian snacks.

variety : Chardonnay | 52% Chardonnay, 48% Pinot Noir

winery : Quoin Rock

winemaker : Jacques Maree

wine of origin : Western Cape

analysis : alc : 11.85 % vol rs : 4.8 g/l pH : 3.2 ta : 7.8 g/l

type : Cap_Classique **style :** Dry **body :** Medium **taste :** Fruity

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

in the vineyard : We use Pinot Noir grapes from Elgin and Chardonnay from Agulhas. Elgin has a cool climate with vines that grow in iron-rich sandstone laced with silica quartz and acidic Bokkeveld shale. The Agulhas Chardonnay grows in Koffieklip and gravel soil and is exposed to cool Atlantic air, ensuring that the berries ripen evenly while holding on to their natural acidity.

about the harvest: These precious grapes were picked at daybreak, in small lug boxes, before the bunches were brought to our Stellenbosch cellar in cooled trucks.

in the cellar : The Black Series cap classique is a testament to meticulous winemaking and attention to detail. Grapes were gently pressed, with the juice settling overnight before fermentation in a combination of old wooden barrels and stainless steel tanks. After blending, the wine aged on the lees to develop complexity before undergoing secondary fermentation in bottles, following the traditional Cap Classique method.

The wine matured on the lees for four years, followed by six months of bottle aging, resulting in a sophisticated sparkling wine with exceptional depth and elegance.



Quoin Rock

Stellenbosch

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