

## Quoin Rock Brut Reserve Cap Classique 2015

Our Brut Reserve Cap Classique 2015 offers prominent notes of green apple and lime, sweeter honey and oats, that develops into biscuit and butterscotch which flavours are supported by beautiful mineral characters on the nose. The delicate mousse and tiny, persistent bubbles complement the crisp, refreshing acidity and creamy palate of this elegant Brut-style Cap Classique.

The Brut Reserve Cap Classique goes perfectly with oysters, sushi or foie gras on toast. However, if you prefer, you can enjoy this Cap Classique on its own to add sparkle to any occasion.

**variety** : Chardonnay | 50% Chardonnay, 50% Pinot Noir

**winery** : Quoin Rock

**winemaker** : Jacques Maree

**wine of origin** : Elgin

**analysis** : **alc** : 12.91 % vol **rs** : 8.7 g/l **pH** : 3.05 **ta** : 8.0 g/l

**type** : Cap\_Classique **style** : Dry **body** : Medium **taste** : Mineral

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

**in the vineyard** : For this series, the Pinot Noir is sourced from Elgin, known for its cool climate and sandstone soils with silica quartz fragments and iron-rich Bokkeveld shales, while the Chardonnay is grown on our Boskloof farm in Agulhas, where Koffieklip and gravel soils, combined with cool Atlantic breezes, enhance the wine's freshness and minerality.

**about the harvest** : To ensure exceptional quality, specific sections of the Pinot Noir and Chardonnay blocks are carefully selected and harvested at different times, with the grapes picked early in the morning, packed in small lug boxes, and transported in cooled trucks to our cellar.

**in the cellar** : In the cellar, the grapes are gently pressed, with the juice settling overnight before fermentation - mainly in stainless steel tanks, with a small portion in old wooden barrels to enhance complexity. Following Champagne-inspired small-batch winemaking, the wines undergo secondary fermentation in bottle and are aged on the lees.

Our Black Series Cap Classiques mature for at least four years, with the 2015 vintage aged for seven years before disgorgement, followed by six months of additional maturation before release.



### Quoin Rock

Stellenbosch

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[www.quirnrock.co.za](http://www.quirnrock.co.za)