

Quoin Rock Cabernet Sauvignon 2015

This wine opens with a compelling aromatic profile, showcasing bright notes of cranberries and dates, layered with the complexity of cigar box and cedar oak. Hints of vanilla add a touch of softness to the nose. On the palate, the wine delivers an intriguing mix of flavors. The fresh tang of cranberries and sour cherries is balanced by pencil lead and forest floor nuances, providing a mineral and slightly rustic character. The texture is silky yet structured, with an elegant balance between fruit and earth. The finish is long and satisfying, carried by fresh acidity and soft, well-integrated tannins that give the wine a smooth, lingering aftertaste. A wine with both vibrancy and depth, perfect for those who appreciate the best that the Simonsberg can offer.

This wine can be paired with a variety of dishes, including but not limited to seared venison with a red wine reduction, rack of lamb with a herb crush and grilled wagyu ribeye with bone marrow.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Quoin Rock

winemaker : Jacques Maree

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 15.0 % vol rs : 2.6 g/l pH : 3.52 ta : 6.4 g/l

type : Red **style** : Dry **body** : Soft **taste** : Fragrant

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

in the cellar : Grapes from the top-performing vineyards of the exceptional 2015 vintage were carefully selected and fermented in a combination of French oak barrels and stainless steel tanks. During the first two-thirds of fermentation, 4-5 punch downs were carried out daily to ensure optimal extraction, followed by gentle pump-overs. After 21 days of post-fermentation maceration on the skins, the wine was pressed and transferred to 100% new 225L French oak barrels from specially chosen cooperages, where malolactic fermentation occurred to achieve seamless oak integration and preserve the fruit's purity.

The wine was aged in barrel for approximately 24 months, then blended and bottled, followed by an extended bottle maturation of 7 years before release, resulting in a wine of exceptional depth, structure, and longevity.



Quoin Rock

Stellenbosch

021 888 4740

www.quinrock.co.za