

## Quoin Rock Ghost Nicobar Sauvignon Blanc 2023

The nose starts with some flint and khakibos, and opens to present you with zesty tangerine and rare blackcurrant leaf notes derived from the high altitude growing conditions. The Nicobar presents a bold combination of fruit and freshness that gives the wine excellent length and elegance.

A beautiful wine, perfect on its own but also an ideal partner to citrus marinated grilled shrimp, gooseberry and goats cheese crostini and tangerine glazed.

**variety** : Sauvignon Blanc | 96% Sauvignon Blanc, 4% Semillon

**winery** : Quoin Rock

**winemaker** : Schalk Opperman

**wine of origin** : Simonsberg-Stellenbosch

**analysis** : alc : 12.5 % vol   rs : 1.8 g/l   pH : 3.39   ta : 6.4 g/l

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

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

**in the vineyard** : The Sauvignon Blanc grapes of the are grown on two of our farms; Boskloof, situated in the Agulhas area, and Quoin Rock in the Simonsberg-Stellenbosch area. On Boskloof, the vines grow in Bokkeveld, Koffieklip and gravel and are constantly exposed to the cool Atlantic Ocean breeze.

On Quoin Rock, the vines have been planted nearly 500 meters above sea level in decomposed granite, colluvial sandstone and gravel and grow in a slightly warmer climate. The Semillon that makes up the rest of this wine is also grown on our Boskloof farm.

**in the cellar** : To ensure optimal freshness, the grapes are picked early and kept cool until they reach the cellar, where they are gently destemmed and crushed. Each batch is fermented separately, allowing unique aromas and flavours to develop.

Following fermentation, the wine matures for four to six months on fine lees in stainless steel tanks, with regular stirring to enhance texture and palate volume while maintaining vibrant freshness and fruit-forward character.



### Quoin Rock

Stellenbosch

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