

Quoin Rock White Series Simonsberg Blend 2023

The 2023 blend presents aromas of dark red berries, plums, tobacco and toasty oak and a textured palate of cranberries, peppercorns and spice. The wine has a lingering, structured and velvety finish.

This wine pairs brilliantly with various meat dishes, such as braised lamb with a cranberry reduction, pepper-crusted steak, or plum-glazed duck breast.

variety : Blend - Red | Shiraz 39% ,Cabernet Sauvignon 22% , Cabernet Franc 14% , Malbec 12% , Merlot 10% ,Petit Verdot 3%

winery : Quoin Rock

winemaker : Schalk Opperman

wine of origin : Western Cape

analysis : alc : 14.81 % vol rs : 2.2 g/l pH : 3.55 ta : 5.8 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

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

2026 SA Shiraz Challenge - Top 5 Shiraz Blends

in the vineyard : The cultivars presented in our Simonsberg Blend 2023 can be found against the north-facing vineyards of Quoin Rock on the slopes of Simonsberg. The vines grow in granite-derived soils that sit atop thick shale, helping root development, vigorous growth and the expression of fruit. Although the vines get plenty of sun, they are cooled down by southern winds from the Atlantic Ocean, allowing the berries to fully develop their flavours.

in the cellar : We harvested the cultivars separately and, for fermentation, processed them into different stainless-steel tanks, French oak barrels, or concrete open casks. At first, punch downs were done up to five times per day before giving way to gentle pump-overs. The grapes were then left on their skins for 21 days of post-fermentation maceration before they were pressed. This was followed by malolactic barrel fermentation for optimal oak integration.



Quoin Rock

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