



QUOIN ROCK

SIGNATURE FEATURES

- 2021 Harvest | Moderate weather conditions, longer hang time, concentrated colour and flavours
- Terroir | Agulhas
- Nine months of aging on fine lees

WINE INFORMATION:

Origin | Cape Agulhas

Bottled | October 2021

Harvested | February 2021

Style | Dry

WINE ANALYSIS

Cultivar/s | Semillon 100%

Alcohol: 11.48%

Residual Sugar: 1.9g/L

Total Acidity: 7.1g/L

pH: 3.18

AWARDS

LIMITED COLLECTION

RESULTS



SCHALK OPPERMAN | CELLAR MASTER



SEMILLON | 2021

BLACK SERIES | QCLUB EXCLUSIVE

WINE TASTING NOTES

This Semillon is complex and aromatic, with resinous terpenes and oily lanolin notes adding smooth depth. Aromas of yellow gooseberries and white pepper offer a spicy, fruity contrast. Subtle flinty notes highlight its refined minerality. The palate is bright and zesty, dominated by lime zest and orange peel, balanced by the floral sweetness of honeysuckle and blossoms.

TERROIR

The Semillon grapes come from two different clones on our Boskloof farm in the Cape Agulhas region. The vines grow in a combination of Bokkeveld, Koffieklip and gravel soils. Known for its cool climate, the vineyards on Boskloof are constantly exposed to a cool breeze from the Atlantic Ocean. Grapes from both clones were harvested to add to the complexity of this wine.

VINIFICATION

The Semillon is crafted using small-batch winemaking to ensure only the finest selections are blended for exceptional quality. Highlighting its unique terroir, this wine offers fresh lime and flinty notes.

Harvested in the cool early hours to preserve delicate aromas, it gains complexity through two months of stirring on gross lees, split evenly between new French oak barrels and foudres. After nine months of aging on fine lees, this Semillon achieves a perfect balance of freshness and depth before bottling.

FOOD PAIRING

Pairs beautifully with creamy seafood dishes, roast chicken, or herb-infused risotto, enhancing the freshness and complexity of each bite.