



# QUOIN ROCK

## SIGNATURE FEATURES

- 2019 Harvest | Lower yields with exceptional phenolic ripeness
- 2 Terroirs | Elgin & Stellenbosch
- 5 Years on the lees

## WINE INFORMATION:

Origin | Western Cape  
Harvested | February 2019  
Disgorged | 4 March 2024  
Time on Lees | 5 years  
Style | Brut

## WINE ANALYSIS

Cultivar/s | 5% Chardonnay | 95% Pinot Noir  
Alcohol: 12.38%  
Residual Sugar: 7.5g/L  
Total Acidity: 7.5g/L  
pH: 3.18

## AWARDS

LIMITED COLLECTION

## RESULTS



# BRUT ROSÉ | 2019

## BLACK SERIES

### WINE TASTING NOTES

The nose is enticing with aromas of red currant, raspberry, strawberries and cream. These primary fruit notes are complemented by a subtle hint of fresh bread dough, indicative of its extended ageing on the lees. A delicate walnut nuance adds an intriguing complexity to the aromatic profile. The palate showcases pink lady apples add a crisp, juicy character, while the acidity provides a zesty uplift, enhancing the freshness of the fruit.

### TERROIR

Our Rosé Cap Classique is crafted from Pinot Noir grapes grown in Elgin and Stellenbosch, and Chardonnay from our Boskloof farm in Agulhas. Each region's unique terroir—Elgin's cool climate and sandstone soils, Stellenbosch's decomposed granite, and Boskloof's Koffieklip and gravel—adds depth to the wine. The cool Atlantic breeze from Boskloof enhances its fresh minerality. To ensure optimal quality, we carefully select different sections of the vineyards and harvest at precise times, picking early in the morning and transporting the grapes in cooled trucks to preserve their integrity.

### VINIFICATION

At the cellar, grapes are gently pressed, and the juice settles overnight before fermentation begins, primarily in stainless steel tanks, with some in wooden barrels to enhance the Black Series Rosé's complexity.

Crafted in small batches for exceptional quality, the wine is blended and aged on the lees before undergoing secondary fermentation in bottles using the Cap Classique method. It then matures on its lees for five years, with disgorgement timing carefully assessed monthly. After disgorgement, the wine is stored for at least six months before release, ensuring its refined character.

### FOOD PAIRING

While this wine is a perfect match to bruschetta with goats cheese and berry compote, walnut and pear salad, and sushi, it can also be enjoyed on its own.



SCHALK OPPERMAN | CELLAR MASTER