



QUOIN ROCK

SIGNATURE FEATURES

- 2020 Harvest | Higher yields with favourable weather conditions
- 100% Agulhas
- 4 years on the lees

WINE INFORMATION:

Origin | Cape Agulhas
Harvested | February 2020
Disgorged | 21 August 2024
Time on Lees | 4 years
Style | Brut

WINE ANALYSIS

Cultivar/s | Chardonnay 100%
Alcohol: 11.14%
Residual Sugar: 7.0g/L
Total Acidity: 9.1g/L
pH: 3.21

RESULTS



BLANC DE BLANCS | 2020

LIMITED COLLECTION

WINE TASTING NOTES

The nose opens with zesty lime and the crisp freshness of green apples, underpinned by a subtle hint of apple skin, lending depth and authenticity. As the wine unfolds, nuances of warm brioche and a delicate nuttiness emerge, a nod to its time on the lees. On the palate, the wine is marked by a striking maritime acidity, reminiscent of sea spray, which perfectly balances its remarkable viscosity and texture. The mouthfeel is both creamy and refreshing, with layers of flavor that echo the aromas. The finish is long, leaving a lingering impression of citrus zest and a faint salinity.

TERROIR

The Chardonnay comes from our Boskloof farm where the Koffiekloof and gravel soils as well as the cool Atlantic breeze contribute to the fresh, minerality of this Cap Classique. To ensure that our wines show excellent characteristics, we identify the different sections Chardonnay blocks that we will harvest at different times. We harvest the grapes as early as possible in the mornings in small lug boxes and then transport the bunches in cooled trucks to our cellar.

VINIFICATION

After gentle pressing, the grapes are settled overnight, and fermentation begins, primarily in stainless steel tanks, with some juice aged in wooden barrels to enhance the characteristics of the Black Series.

Small-batch winemaking ensures top quality, with wines blended and aged on the lees before undergoing secondary fermentation in bottles using the Méthode Cap Classique. Reflecting its cool, oceanic origins, this elegant Cap Classique ages on its lees for four years, with disgorgement carefully timed for optimal complexity. Post-disgorgement, the wine rests for at least six months before release, delivering a refined and sophisticated final product.

FOOD PAIRING

This wine pairs beautifully with oysters, fresh seafood, or enjoyed as an aperitif to celebrate any occasion



SCHALK OPPERMAN | CELLAR MASTER