

# 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

## AWARDS

NEW RELEASE

## 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 Koffieklip 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