



QUOIN ROCK

SIGNATURE FEATURES

- 2015 Harvest | Earlier harvest with lower yields, optimal weather conditions
- Terroir | Simonsberg
- Matured for 20 months

WINE INFORMATION:

Origin | Simonsberg Stellenbosch
Harvested | March-April 2015
Bottled | April 2017
Style | Dry

WINE ANALYSIS

Cultivar/s | 66% Cabernet Sauvignon |
19% Cabernet Franc | Merlot 15%
Alcohol: 15.27%
Residual Sugar: 2.20g/L
Total Acidity: 5.90g/L
pH: 3.59

AWARDS

Veritas Wine awards

RESULTS

GOLD



SCHALK OPPERMAN | CELLAR MASTER



RED BLEND | 2015

BLACK SERIES

WINE TASTING NOTES

A wine with a layered fruit profile –Red fruit, especially Cranberry, comes through strongly on the nose. This is followed by a complex, dense, juicy celebration on the palate where layers of fruit, wood, red-berry and tomato cocktail harmonize together, creating the perfect marriage between Old and New world.

TERROIR

The cultivars used in this red blend grow against the north-facing foothills of Simonsberg. Here, the well-drained Hutton and Clovelly soils promote fruit expression in the berries. Because of the vineyards' elevation, the southwestern winds have a cooling effect in summer, giving the grapes time to ripen at a slower pace.

VINIFICATION

Individual grape parcels were crushed and fermented in open-top stainless-steel tanks with 4-5 punch-downs daily, followed by extended skin maceration. The wine was then matured for 20 months in French oak barrels, with 55% in new 1st-fill barrels and 45% in 2nd- and 3rd-fill 225L barrels.

FOOD PAIRING

A bold, powerful wine that matches most red meat dishes and rich cheeses perfectly.