

# QUOIN ROCK

## SIGNATURE FEATURES

- 2018 Harvest | Lower yields from drought, concentrated quality
- 2 Terroirs | Agulhas & Elgin
- 4 Years on the lees

## WINE INFORMATION:

Origin | Western Cape  
Harvested | February 2018  
Time on lees | 4 years  
Bottled | 21 October 2022  
Style | Brut

## WINE ANALYSIS

Cultivar/s | 52% Chardonnay | 48% Pinot Noir  
Alcohol: 11.85%  
Residual Sugar: 4.8g/L  
Total Acidity: 7.8g/L  
pH: 3.20

## AWARDS

Amorim Cap Classique Challenge

## RESULTS

GOLD



A stylized signature in gold ink.

SCHALK OPPERMAN | CELLAR MASTER



## BLACK SERIES CAP CLASSIQUE | 2018

### BLACK SERIES

## WINE TASTING NOTES

This extraordinary sparkling wine has a nose of tropical yellow fruit, lemon zest, and green apple with biscuit. The zesty green apple on the palate comes alive with a delicate mousse and tiny, persistent bubbles, making this a refreshing Cap Classique with a wonderfully lingering finish.

## TERROIR

We use Pinot Noir grapes from Elgin and Chardonnay from Agulhas. Elgin has a cool climate with vines that grow in iron-rich sandstone laced with silica quartz and acidic Bokkeveld shale.

The Agulhas Chardonnay grows in Koffieklip and gravel soil and is exposed to cool Atlantic air, ensuring that the berries ripen evenly while holding on to their natural acidity. These precious grapes were picked at daybreak, in small lug boxes, before the bunches were brought to our Stellenbosch cellar in cooled trucks.

## VINIFICATION

The Black Series cap classique is a testament to meticulous winemaking and attention to detail. Grapes were gently pressed, with the juice settling overnight before fermentation in a combination of old wooden barrels and stainless steel tanks. After blending, the wine aged on the lees to develop complexity before undergoing secondary fermentation in bottles, following the traditional Cap Classique method.

The wine matured on the lees for four years, followed by six months of bottle aging, resulting in a sophisticated sparkling wine with exceptional depth and elegance.

## FOOD PAIRING

The Cap Classique goes well with rich canapés, duck-fat fries, or spicy Asian snacks.