



QUOIN ROCK

SIGNATURE FEATURES

- 2024 Harvest | Prolonged harvest with lower alcohol and higher acidity
- Old Vine Certified vineyard | planted 1983
- Berries are turned into raisins so that the juice becomes an aromatic and concentrated

WINE INFORMATION:

Origin | Simonsberg-Stellenbosch
Harvested | April 2024
Bottled | 21 June 2024
Style | Sweet

WINE ANALYSIS

Cultivar/s | Sauvignon Blanc 100%
Alcohol: 12.98%
Residual Sugar: 151.7g/L
Total Acidity: 6.5g/L
pH: 3.52

AWARDS

NEW RELEASE

RESULTS



VINE DRIED | 2024

BLACK SERIES

WINE TASTING NOTES

This is an expressive and classical example of a vine-dried wine. The Quoin Rock Vine Dried Sauvignon Blanc presents vibrant lychee, dried fruit, apricot pips, and honey on the nose. On the palate, there is a perfect balance between sweetness and acidity with a fresh citric and lime finish.

TERROIR

For the QR Vine Dried Sauvignon Blanc, we harvest the grapes from the oldest Sauvignon Blanc block on Quoin Rock. This block has been planted in 1983 and is certified as a heritage vineyard. Before the harvest, we carefully desiccate (pinch) the bunches on the vines to let the berries turn into raisins so that the juice becomes an aromatic and concentrated Sauvignon Blanc syrup to form the basis of this wine. The dried grapes are normally harvested at 38 °Balling sugar.

VINIFICATION

At the cellar, we destem and press the bunches to extract the golden syrup at the coldest possible temperatures, after which the wine is left to settle for two days before being racked into stainless steel tanks. Fermentation takes place slowly at cold temperatures over three months, after which our QR Vine Dried Sauvignon Blanc is aged in bottle for approximately six months before release.

FOOD PAIRING

Ideally served chilled at around 6-8 °C, it can be enjoyed as an aperitif, but will be a wonderful complement to foie gras, fruit-based desserts and cheese, and can even be used as an ice-cream topping.



SCHALK OPPERMAN | CELLAR MASTER