



QUOIN ROCK

SIGNATURE FEATURES

- 2023 Harvest | Lower yields with cool and moderate weather conditions
- 3 Terroirs | Agulhas, Elgin & Stellenbosch
- 2 years on the lees

WINE INFORMATION:

Origin | Cape Coast

Style | Brut

Harvested | February 2023

Disgorged | 25 February 2025

Time on lees | 2 years

WINE ANALYSIS

Cultivar/s | Pinot Noir 73% | Chardonnay 27%

Alcohol: 12.6%

Residual Sugar: 11.8g/L

Total Acidity: 8.6g/L

pH: 3.05

AWARDS

NEW RELEASE

RESULTS



FESTIVE SERIES CAP CLASSIQUE | 2023

WHITE SERIES

WINE TASTING NOTES

This Cap Classique showcases lovely minerality before leading into prominent notes of lime, pink lady and golden delicious apples, honey and biscuit. On the palate, the mousse is fine and persistent, giving you a fresh, creamy finish with enough acidity for a lingering mouthfeel.

TERROIR

The Chardonnay for our Festive Series Cap Classique comes from our Boskloof farm in Agulhas, where Bokkeveld, Koffieklip, and gravel soils, along with cool Atlantic breezes, add freshness and minerality. The Pinot Noir is sourced from Elgin and Stellenbosch—Elgin's cool climate and iron-rich sandstone soils contrast with Stellenbosch's granite-derived clay soils and 400m elevation, both ideal for balanced, expressive fruit.

VINIFICATION

At Quoin Rock, we focus on small-batch winemaking to identify the highest quality wines. Guided by our Champagne partners, we harvest early mornings in select vineyard sections, transport grapes in cooled trucks, and use whole-bunch pressing. Fermentation begins after overnight settling, mainly in stainless steel tanks with some in old barrels. Our base wines aim for low pH and high acidity. For the Festive Series Cap Classique, wines age on the lees for a minimum of 1.5 years before disgorgement, with timing monitored monthly to ensure optimal quality.

FOOD PAIRING

Our Festive MCC goes perfectly with salmon tartare, oysters, sushi or any buttery and soy canapes. But, to experience the delicate bubbles and mousse, have a glass on its own first.



SCHALK OPPERMAN | CELLAR MASTER