

QUOIN ROCK

SIGNATURE FEATURES

- 2009 Harvest | Exceptional weather conditions
- Grapes were harvested in sections and at different times
- 9 years on the lees

WINE INFORMATION:

Origin | Cape Agulhas
Harvested | February 2009
Disgorged | 9 February 2018
Time on Lees | 9 years
Style | Brut

WINE ANALYSIS

Cultivar/s | Chardonnay 100%
Alcohol: 12.80%
Residual Sugar: 3.1g/L
Total Acidity: 7.8g/L
pH: 3.23

AWARDS

SPECIAL RELEASE

RESULTS



BLANC DE BLANCS | 2009

LIMITED COLLECTION

WINE TASTING NOTES

The aromatic profile is complex and inviting, dominated by rich notes of freshly baked brioche and toasted hazelnuts. Nuances of marzipan and dried fruits such as apricot and apple emerge, adding depth and intrigue. A subtle hint of marmalade and a waxy, honeyed characteristic further enrich the bouquet, suggesting the wine's impressive maturity.

On the palate, this Blanc de Blanc is creamy and luxurious, with textured layers that unfold gracefully. The ageing on lees is evident, contributing to a rounded, smooth mouthfeel. The bottle ageing has imbued the wine with a sophisticated, mature profile that showcases the best of a well-aged Blanc de Blanc.

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 2009 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

The Blanc de Blancs Cap Classique is crafted with precision, combining stainless steel and barrel-fermented batches to enhance its complexity. Aged on its lees for an impressive nine years, this wine develops exceptional depth and character before disgorgement. Following disgorgement, it matures for an additional six months, ensuring a refined and high-quality final release.

FOOD PAIRING

This wine pairs beautifully with Fois Gras, Duck à l'Orange, and smoked salmon canapés, or can be enjoyed on its own.

SCHALK OPPERMAN | CELLAR MASTER