

QUOIN ROCK

SIGNATURE FEATURES

- 2023 Harvest | Prolonged harvest with lower alcohol and higher acidity
- 2 Terroirs | Agulhas & Stellenbosch
- Matured on fine lees for 4 to 6 months

WINE INFORMATION:

Origin | Agulhas | Stellenbosch
Harvested | February 2023
Bottled | 17 August 2023
Style | Dry

WINE ANALYSIS

Cultivar/s | Sauvignon Blanc 96%
Semillon 4%
Alcohol: 12.5%
Residual Sugar: 1.8g/L
Total Acidity: 6.4g/L
pH: 3.39

AWARDS

MICHELANGELO AWARDS
PLATTER'S GUIDE
TIM ATKIN
VITIS VINIFERA AWARDS

RESULTS

DOUBLE GOLD
4 STARS
93 POINTS
GOLD



NICOBAR | 2023

BLACK SERIES

WINE TASTING NOTES

The nose starts with some flint and khakibos, and opens to present you with zesty tangerine and rare blackcurrant leaf notes derived from the high altitude growing conditions. The Nicobar presents a bold combination of fruit and freshness that gives the wine excellent length and elegance.

TERROIR

The Sauvignon Blanc grapes of the are grown on two of our farms; Boskloof, situated in the Agulhas area, and Quoin Rock in the Simonsberg-Stellenbosch area. On Boskloof, the vines grow in Bokkeveld, Koffieklip and gravel and are constantly exposed to the cool Atlantic Ocean breeze.

On Quoin Rock, the vines have been planted nearly 500 meters above sea level in decomposed granite, colluvial sandstone and gravel and grow in a slightly warmer climate. The Semillon that makes up the rest of this wine is also grown on our Boskloof farm.

VINIFICATION

To ensure optimal freshness, the grapes are picked early and kept cool until they reach the cellar, where they are gently destemmed and crushed. Each batch is fermented separately, allowing unique aromas and flavours to develop.

Following fermentation, the wine matures for four to six months on fine lees in stainless steel tanks, with regular stirring to enhance texture and palate volume while maintaining vibrant freshness and fruit-forward character.

FOOD PAIRING

A beautiful wine, perfect on its own but also an ideal partner to citrus marinated grilled shrimp, gooseberry and goats cheese crostini and tangerine glazed.


SCHALK OPPERMAN | CELLAR MASTER