

QUOIN ROCK

SIGNATURE FEATURES

- 2025 Harvest | A cooler, later-ripening season in the Western Cape delivered excellent balance and freshness in the fruit.
- Hand-selected bunches | ensuring only the finest grapes are used.
- Aged for 6 months in old French oak barrels| to retain purity of fruit while adding subtle complexity.

WINE INFORMATION:

Origin | Simonsberg Stellenbosch
Harvested | March 2025
Style | Dry

WINE ANALYSIS

Cultivar/s | Cabernet Franc 68%
Cabernet Sauvignon 32%
Alcohol: 13.09%
Residual Sugar: 1.6g/L
Total Acidity: 6.9g/L
pH: 3.31

AWARDS

RESULTS



ROSÉ | 2025

WHITE SERIES

WINE TASTING NOTES

This Rosé shows delicate aromas of wild strawberries, red cherries, and a hint of rose petal, reflecting the Cabernet Franc's elegance. The palate is vibrant and layered, offering juicy raspberry and cranberry flavours, with a gentle creaminess adding smooth texture. Bright acidity brings balance and freshness, leading to a crisp, lingering finish with a refined fruity lift.

TERROIR

Our Rosé is crafted from Cabernet Franc and Cabernet Sauvignon, two cultivars that flourish on the slopes of the Simonsberg. Here, the vines enjoy generous sunlight tempered by cool maritime breezes from Table Bay, allowing for slow, even ripening. To capture delicate fruit expression and a light, elegant colour, bunches are hand-harvested at first light while still cool, ensuring pristine quality on arrival at the cellar.

VINIFICATION

Creating Rosé requires precision to achieve both delicacy and vibrancy. The grapes undergo a gentle pressing to ensure a pale hue while preserving bright fruit expression. After a short period of settling, the juice is transferred to seasoned 225-litre barrels where fermentation unfolds. The wine remains in barrel for six months, with careful bâtonnage adding subtle richness and texture, all while maintaining its lively freshness.

FOOD PAIRING

You can have this beautiful Quoin Rock Rosé on its own or with seafood dishes, such as crayfish, mussels, or ceviche. It is also an excellent partner for steak tartare.


SCHALK OPPERMAN | CELLAR MASTER