



QUOIN ROCK



KNORHOEK

STELLENBOSCH

SIGNATURE FEATURES

- 2020 Harvest | Higher yields with favourable weather conditions
- Terroir | Simonsberg
- Aged for 24 months in several vessels

WINE INFORMATION:

Origin | Stellenbosch.
 Harvested | March 2020
 Bottled | 08 December 2021
 Style | Dry

WINE ANALYSIS

Cultivar/s | Cabernet Sauvignon 100%
 Alcohol: 13.82%
 Residual Sugar: 2.4g/L
 Total Acidity: 5.9g/L
 pH: 3.50

AWARDS

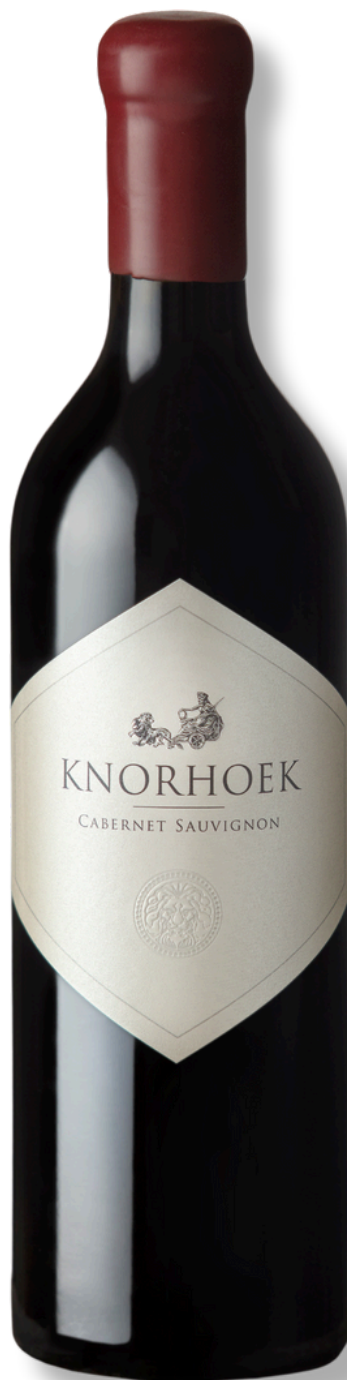
Cabernet Sauvignon Challenge
 Concours Mondial Bruxelles
 Gilbert & Gaillard
 Mundus Vini Summer
 National Wine Challenge
 Platter's Wine Guide
 Tim Atkin
 Vitis Vinifera Awards

RESULTS

GOLD | BEST IN SHOW
 GRAND GOLD
 DOUBLE GOLD
 GOLD
 DOUBLE GOLD
 4 STARS
 91 POINTS
 GOLD | TOP 5 PRODUCER



SCHALK OPPERMAN | CELLAR MASTER



CABERNET SAUVIGNON | 2020

HERITAGE VINEYARD RANGE

WINE TASTING NOTES

This terroir-driven single-varietal wine initially has aromas of red berries, cranberries and cassis that are complemented by blackberry, flint and leather. On the palate, it becomes herbaceous and spicy with some sour cherry and tomato leaves. The palate rounds off with a complex, rich, savoury note and tight tannins.

TERROIR

The Cabernet Sauvignon grapes grow high in the hills above Knorhoek in highly oxidised Hutton and Clovelly soils to provide the perfect terroir for an authentic and balanced Cabernet Sauvignon. In summer, the north-facing hills are cooled off by Atlantic sea winds to ensure that the ripening process is slow, which creates a perfect balance between sugar and flavour.

VINIFICATION

The dark Cabernet Sauvignon clone 46 grapes underwent fermentation in stainless steel, French oak, and concrete open casks, with four to five punch downs daily during the initial stages for optimal extraction, followed by gentle pump-overs. After 21 days of post-fermentation maceration on the skins, the wine was pressed and underwent malolactic fermentation in barrels for enhanced oak integration. The wine was then aged for nearly 24 months in a combination of 46% first-fill and 31% second-fill 225-litre French oak barrels before blending and bottling.

FOOD PAIRING

Enjoy this wine with seared steak with rosemary butter, duck confit with sour cherry sauce and braised short rib with a plum reduction.