



QUOIN ROCK

SIGNATURE FEATURES

- 2024 Harvest | Favourable harvest conditions despite once-in-200-year floods in the Western Cape
- Terroir | Agulhas
- Aged for 4 months in stainless steel tanks and French oak barrels

WINE INFORMATION:

Origin | Cape Agulhas
Harvested | February 2024
Style | Dry

WINE ANALYSIS

Cultivar/s | Sauvignon Blanc 100%
Alcohol: 12.34%
Residual Sugar: 2.2g/L
Total Acidity: 6.3g/L
pH: 3.22

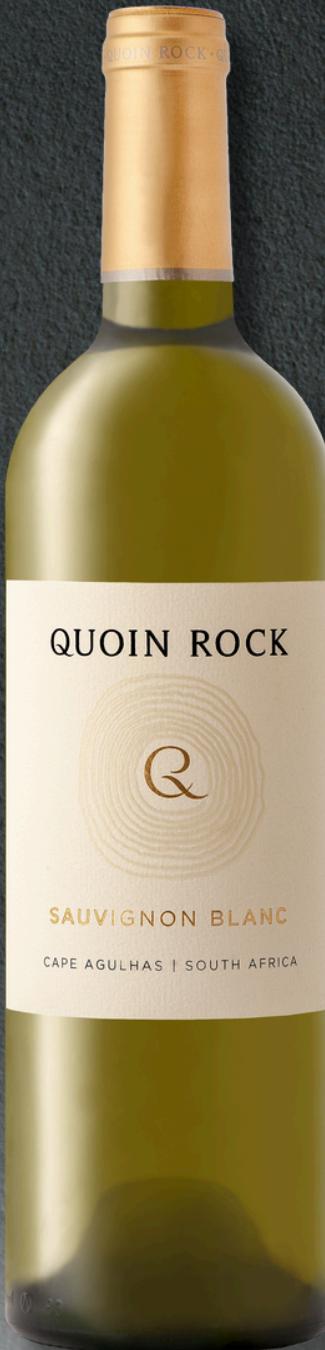
AWARDS

NEW RELEASE

RESULTS



SCHALK OPPERMAN | CELLAR MASTER



SAUVIGNON BLANC | 2024

WHITE SERIES

WINE TASTING NOTES

Our Quoin Rock Sauvignon Blanc welcomes you with a nose of crisp green apple, tropical fruit, flint and lime. The green apple on the palate is accentuated with lemon and lychee. The wine finishes off with a fresh, balanced and broad palate.

TERROIR

The Sauvignon Blanc grapes come from two vineyards on Boskloof, in the Cape Agulhas region, where the vines grow in Bokkeveld, Koffiekloof and gravel soils. Known for its cool climate, the vineyards on Boskloof are constantly exposed to a cool breeze from the Atlantic Ocean. Grapes from both vineyards were harvested to add to the complexity of this wine.

VINIFICATION

At Quoin Rock, small-batch winemaking allows us to identify and blend the best batches, ensuring exceptional quality. The Sauvignon Blanc showcases its unique terroir with fresh apple and flinty notes.

To preserve its delicate aromas, grapes are harvested and processed early in the morning. The wine gains complexity through stirring on fine lees before being racked and aged for four months in a mix of tanks and 500-litre barrels, then blended and bottled.

FOOD PAIRING

If chilled, this wine is perfect on its own. The Quoin Rock Sauvignon Blanc will be excellent with chicken and fish dishes as well as sushi.