

QUOIN ROCK

SIGNATURE FEATURES

- 2019 Harvest | Lower yields with exceptional phenolic ripeness
- North-facing slopes of Simonsberg with cool Atlantic ocean influences
- Aged for 22 months

WINE INFORMATION:

Origin | Simonsberg Stellenbosch
Harvested | March 2019
Bottled | 21 December 2020
Style | Dry

WINE ANALYSIS

Cultivar/s | Cabernet Sauvignon 25% |
Shiraz 56% | Merlot 9% | Malbec 4% |
Petit Verdot 2% | Cabernet Franc 4%
Alcohol: 14.5%
Residual Sugar: 2.7g/L
Total Acidity: 6.2g/L
pH: 3.46

AWARDS

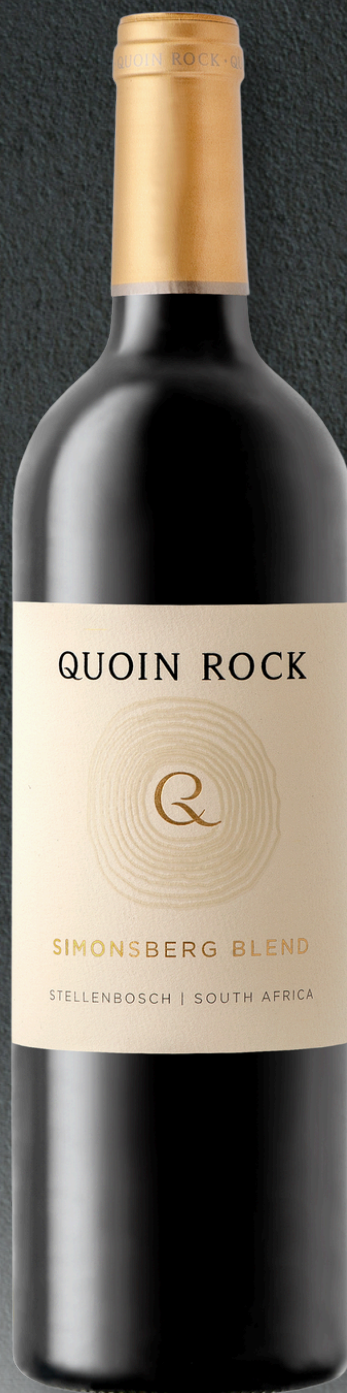
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PLATTER'S WINE GUIDE

RESULTS

DOUBLE GOLD | 92 POINTS
93 POINTS
4.5 STARS



SCHALK OPPERMAN | CELLAR MASTER



SIMONSBERG BLEND | 2019

WHITE SERIES

WINE TASTING NOTES

The Quoin Rock Simonsberg Red Blend presents black pepper, spice and red fruit aromas. The wine delivers a palate of luscious red berries with a hint of oak that gives way to velvety and lingering tannins.

TERROIR

The grapes grow in iron-rich granite soil in vineyards against the north-facing slopes of Simonsberg. Here, the intense summer heat is tempered by cool Atlantic Ocean winds, which allow the berries to slowly develop their bold flavours.

VINIFICATION

The Simonsberg Red Blend was crafted with meticulous care, fermenting each cultivar separately in stainless steel, French oak barrels, and concrete casks to capture their unique qualities. Punch downs were frequent during early fermentation, transitioning to gentle pump-overs and 21 days of post-fermentation maceration on the skins.

After malolactic fermentation in barrels for seamless oak integration, the wine aged for 22 months in a mix of French oak and concrete vessels. Blended to perfection, it was bottle-aged for two years, resulting in a complex, elegant wine that reflects the Simonsberg terroir.

FOOD PAIRING

This wine goes well with rich mature cheeses or hearty meat dishes, such as beef bourguignon or tomato bredie.