

Q QUOIN ROCK

NAMYSTO Shiraz / Cabernet Sauvignon

Cultivar/s | Shiraz | Cabernet Sauvignon | Merlot

Vintage | 2015

Origin | Stellenbosch

Winemaker | Jacques Maree

Average Yield | 6-7 tons/Ha

Harvested | February - April 2015

Bottled | April 2017

Vinification:

Individual grape parcels were crushed and fermented in open-top stainless-steel tanks with regular punch-downs (4-5 times daily). Followed by extended skin maceration. The wines were then racked (transferred) to a combination of 1st, 2nd and 3rd fill French oak barrels, and left to mature for 20 months.

Maturation:

Maturation: 30% in NEW, 1st-fill French barrels, 70% in 2nd & 3rd- fill barrels, for 20 months.

Winemaker`s notes

Winemaker`s Initial aromas of red berries with hints of green notes: peppercorn (spiciness) leads through to layered profiles of tobacco and leather, rounding off into a plummy richness on the mid-palate and finishing off with soft, velvety tannins.

Food pairing

Will complement most red-meat dishes and an array of cheeses, however, it is also delicious on its own.

Ageing Potential | 12 to 15 years from vintage

Alcohol 15.12% :
Residual sugar 2.1g/l
Total Acidity 5.9g/l :
pH 3.54g/l

Production | 18 000 Bottles (3000 x 6 x 750ml cases)

Barcodes | Bottle - 600 988 08 35 980 | Case - 600 988 0835 997

