

# Q QUOIN ROCK

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NAMYSTO Rosé

Cultivar/s | Cabernet Sauvignon 87% and Merlot 13%

Vintage | 2019

Origin | Stellenbosch

Winemaker: | Drew Harty

Average Yield | 7½ tons/Ha

Harvested | February 2019

Bottled | July 2019

## Vinification:

The juice was left in contact with the skins for 2 hours before been pressed off. The wine is then made in a reductive style to preserve the aromatic fruit profile. The fermented and maturation of the wine was done in a combination of stainless steel and old oak barrels. Blending was done after 6 months.

## Maturation:

87% - stainless steel tank, 13% - 2nd fill French oak 225L barrel.

## Winemaker`s notes

Aromatic, perfume with hints of musk. Attractive red berries and boiled sweets. Fresh, vibrant and well balanced. Beautiful fleshiness and texture on the palate with the persistent fruit on finish that lingers well.

## Food pairing:

An absolutely beautiful wine, perfect on its own, but also the ideal partner to most seafood dishes, crayfish with homemade mayonnaise.

Ageing Potential | 5 years from vintage

Alcohol | 12,70% :  
Residual sugar | 2.0g/l  
Total Acidity | 5.9g/l  
pH | 3.35g/l

Production | 5900 Bottles (983 x 6 x 750ml cases)

Barcodes | Bottle - 6009 880 835 911 | Case - 6009 880 835 928

