

Q QUOIN ROCK

NAMYSTO Sauvignon Blanc

Cultivar/s | Sauvignon Blanc 95%| Semillon 5%

Vintage | 2017

Origin | Western Cape

Winemaker | Jacques Maree

Average Yield | 7.5 tons/Ha

Harvested | February 2017

Bottled | August 2017

Vinification

The wine is made in a reductive style to preserve the aromatic fruit profile. Fermentation took place in a combination of stainless-steel tanks and oak barrels. The individual components were kept separate and underwent regular battonage.

Maturation

Blending was done after 6 months' maturation.

Winemaker`s notes

Winemaker`s Tropical fruit aromas of lychee and fig lead to a flinty, crisp notes: palate with melon and lemon characters, creating a refreshing and beautifully harmonized wine.

Food pairing

This wine is perfect on its own, slightly chilled, but also makes the ideal partner to most dishes

Ageing Potential | 10 years from vintage

Alcohol | 13,73%

Residual sugar | 2,1g/l

Total Acidity | 6,2g/l

pH | 3,41g/l

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

Barcodes | Bottle – 6009 880 835 850 | Case – 6009 880 835 867

