



QUOIN ROCK



KNORHOEK

QUOIN ROCK WINES

SIGNATURE FEATURES

- 2022 Harvest | Moderate weather conditions, longer hang time, concentrated colour and flavours
- Terroir | Simonsberg
- Aged for 24 months

WINE INFORMATION:

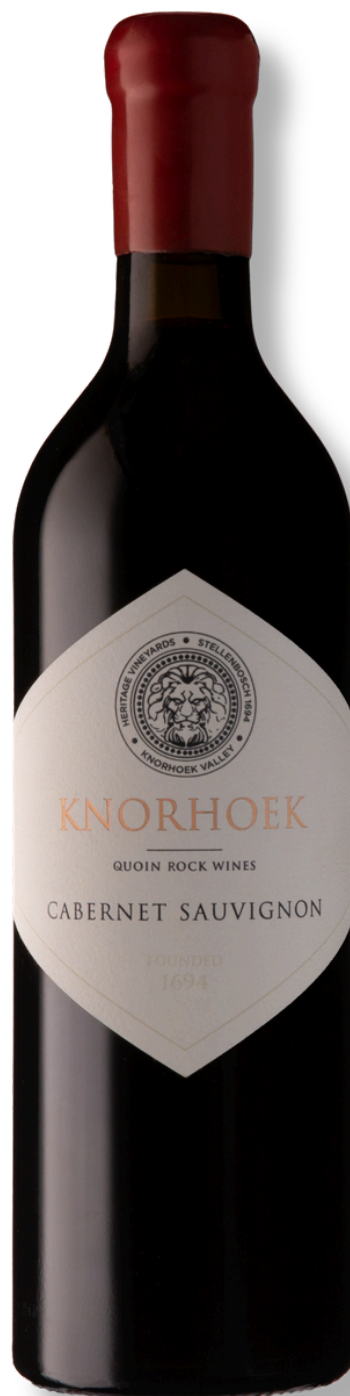
Origin | Simonsberg Stellenbosch.
Harvested | March 2022
Bottled | 26 January 2024
Style | Dry

AWARDS

WINE ANALYSIS

Cultivar/s | Cabernet Sauvignon 100%
Alcohol: 14.43%
Residual Sugar: 2.7g/L
Total Acidity: 6.2g/L
pH: 3.59

RESULTS



CABERNET SAUVIGNON | 2022

HERITAGE VINEYARD RANGE

WINE TASTING NOTES

This wine opens with a vibrant bouquet of cassis, cranberry, and sour cherry. On the palate, it is fresh and lively, with lovely notes of plums, complemented by a touch of cedar oak and hints of pomegranate. The refined tannins provide a smooth structure, culminating in a long, persistent finish that echoes with red fruit. The finish of the wine displays elegant coffee and cacao flavours that linger on, completing this salivating finish.

VINIFICATION

Grapes from the renowned dark Cabernet Sauvignon clone 46 were fermented in a mix of stainless steel, French oak, and concrete open fermenters. During the first two-thirds of fermentation, 4–5 punch downs per day ensured optimal extraction, followed by gentle pump-overs. The wine remained on the skins for 21 days of post-fermentation maceration before being pressed and transferred to barrel for malolactic fermentation and seamless oak integration. It was aged for 24 months in 56% first-fill and 28% second-fill French oak 225L barrels. After blending and bottling, the wine spent a further 6 months maturing in bottle before commercial release.

FOOD PAIRING

This structured wine is perfect on its own, but also the ideal partner to cassis glazed lamb chops, plum and thyme stuffed quail and flint grilled salmon with a lemon zest.

SCHALK OPPERMAN | CELLAR MASTER