

Q QUOIN ROCK

SIGNATURE FEATURES

- 2015 Harvest | Earlier harvest with lower yields, optimal weather conditions
- Terroirs | Simonsberg
- Aged for 20 months

WINE INFORMATION:

Origin | Simonsberg Stellenbosch
Harvested | March - April 2015
Bottled | April 2017
Style | Dry

WINE ANALYSIS

Cultivar/s | 100% Shiraz
Alcohol: 15.10%
Residual Sugar: 1,80g/L
Total Acidity: 6.00g/L
pH: 3.56

AWARDS

Michelangelo Award
Shiraz SA

RESULTS

GOLD
Top 12



SCHALK OPPERMAN | CELLAR MASTER



SHIRAZ | 2015

BLACK SERIES

WINE TASTING NOTES

"Chunky, bold and big!" Very expressive of this variety in perfect balance, expressing characters of jasmine, pepper-spice, melba-toast and sweet vanilla, with beautiful oak and tannin integration.

TERROIR

Our Shiraz vines grow against the lower north-facing slopes of Simonsberg in well-drained Hutton and Clovelly soils. Here, the vines are tempered by the cool southwestern winds which allow the grapes to develop complex flavours with lots of fruit.

VINIFICATION

Each grape parcel was crushed and fermented in open-top stainless-steel tanks with regular punch-downs (4-5 times daily), followed by extended skin maceration. After fermentation, the wine was racked into a combination of 56% new 1st-fill French oak barrels and 44% 2nd- and 3rd-fill French oak barrels (225L), where it matured for 20 months.

FOOD PAIRING

This wine will complement beef, lamb and rich venison dishes, however, on its own it expresses all the characters of Shiraz that lovers of this variety really enjoy.