

### SIGNATURE FEATURES

- 2022 Harvest | Lower yields with cool and moderate weather conditions
- Old Vine Certified | Planted 1980
- Aged for 10 months

### WINE INFORMATION:

Origin | Stellenbosch.  
Harvested | March 2020  
Bottled | 08 December 2021  
Style | Dry

### AWARDS

Concours Mondial Bruxelles  
Gilbert & Gaillard  
Merit Awards  
Mundus Vini Summer  
National Wine Challenge  
Platter's Wine Guide  
Tim Atkin  
Top 10 Chenin Blanc Challenge  
Vitis Vinifera Awards  
Winemag Prescient Old Vine Report

### WINE ANALYSIS

Cultivar/s | Chenin Blanc 100%  
Alcohol: 13.82%  
Residual Sugar: 2.4g/L  
Total Acidity: 5.9g/L  
pH: 3.50

### RESULTS

GOLD  
DOUBLE GOLD  
GOLD  
GOLD  
DOUBLE GOLD  
4 STARS  
93 POINTS  
TOP 10  
DOUBLE GOLD  
95 POINTS



SCHALK OPPERMAN | CELLAR MASTER



## CHENIN BLANC | 2022

### HERITAGE VINEYARD RANGE

### WINE TASTING NOTES

The fruit profile remains faithful to the varietal – stone fruits, succulent peach, apricot, and zesty lime interplay seamlessly with hints of melon, green apple, and elegant white pear. The integrated, slightly robust structure lingers harmoniously, underscoring the symphony of flavours. This Chenin Blanc elegantly marries its character with newfound richness, making it a compelling choice for enthusiasts seeking a nuanced and captivating experience.

### TERROIR

This Chenin Blanc originates from a single block of vines planted in 1980, which is part of a certified heritage project. Despite coming from the same block, there is significant variation within the grapes, requiring each picking to be treated individually. This aligns with the philosophy of small batch winemaking, where the origin of each parcel of grapes is carefully considered and expressed. After receiving the grapes in the early morning, they are gently pressed and settled overnight. The juice, which may be slightly hazy, is then transferred to different fermentation vessels

### VINIFICATION

To create distinct blending options, fermentation takes place in oak foudre, concrete egg, stainless steel, and primarily 500L French oak barrels, with a significant portion being new French oak. Regular battonage is employed to enhance texture and volume in the Chenin Blanc. The wine is aged for a minimum of 10 months, blended, and bottled for further aging for at least 6 months.

### FOOD PAIRING

Quoin Rock's Chenin Blanc pairs beautifully with a Waldorf salad, enhancing the fresh, fruity notes, and complements the richness of chicken, pork, or duck with its vibrant acidity and subtle hints of stone fruit.