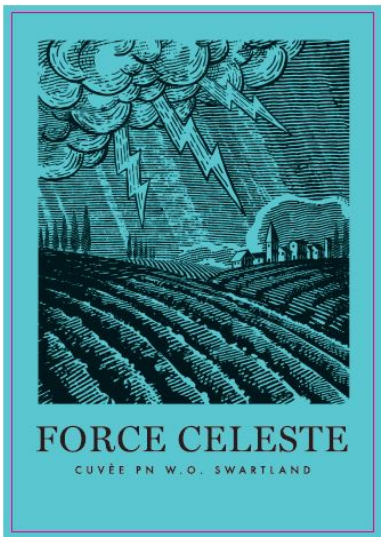


Mother Rock

2026

‘FORCE CELESTE – CUVÉE P.N.’

Pét-Nat | *Swartland - South Africa*

NATURAL ORGANIC VEGAN ZERO/ZERO

Stats

Grapes: 100% Chenin Blanc
Vineyard: Kweperfontein
Vine Age: 26-years-old
Soil Type: Decomposed granite
Viticulture: Practicing Organic – dry-farmed
Fermentation: Native – whole-bunch pressed to neutral oak barrels
Skin Contact: None
Aging: 3 weeks in barrel then aged on lees in bottle
Alcohol: 12.4%
Residual Sugar: 2.3 g/L
pH: 3.18
Total Acidity: 6.2 g/L
Total SO2: 5 ppm
Total Production: 800 cases

About

2026 eschews Pinotage and focuses on Chenin…why you ask? Because Stompie felt that way! The fruit comes entirely from the Waterval Farm and particularly the ‘young vines’ of the Kweperfontein block. The block is planted on pure granitic sand over shale on a south-east facing slope with about 1,000 feet elevation and roughly 20 miles to the Atlantic Ocean. This wine always epitomizes quaffability and energy and the ’26 is no exception.

The fruit was hand-harvested based on taste in mid-January and then whole-bunch pressed to neutral barrel to ferment naturally for about three weeks. When the sugar levels reached 25 grams/liter (ensuring four bars of pressure) the wine was transferred directly to bottle. Fermentation finished in the bottle and the wine spent a few months there before release. No disgorgement, no fining, and no filtering.

Tasting Note

Hazy straw color. An exotic nose of orange zest, honeysuckle, lemon verbena, kiwi, muskmelon, with a touch of thyme. The palate is creamy and zest with tantalizing acidity and mousse-like bubbles carrying through a white peach pie-like palate that finishes with honey-ginger and loads of energy.