



Mother Rock

2022

'FORCE CELESTE' CHENIN BLANC

Swartland - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chenin Blanc
Vineyard: Malmesbury
Vine Age: 17-years-old
Soil Type: Decomposed granitic sand intermixed with fractured clay
Viticulture: Practicing Organic – dry-farmed
Fermentation: Native – stainless-steel
Skin Contact: 25% - four weeks on skins in stainless-steel
Aging: 10 months in stainless-steel
Alcohol: 11%
pH: 3.36
Total Acidity: 5.8 g/L
Total SO₂: 25 ppm
Total Production: 833 cases

About

The 'Force Celeste' Chenin Blanc has always been about freshness and drinkability, and the 2022 vintage is no different. Since the 2020 vintage, Stompie has made this wine in his cellar at the new home of Mother Rock and JH Meyer Wines, Platteklip Farm on the Piketberg Mountain in northern Swartland. While he waits for the vines he has planted to mature, he continues to source his grapes from other growers. Moving away from the Paardeberg this vintage, Stompie is sourcing the grapes from a single site in Malmesbury.

The grapes were hand-harvested starting in mid-January into small lug-boxes, limiting the damage to the grape in larger bins. They were harvested at different sugar levels to insure good pH and acid from the early picking with powerful structure and aromas from riper batches. The majority of the grapes were whole-bunch pressed with full lees to stainless-steel with about 25% of the grapes being destemmed and fermented on their skins for a month, prior to being pressed to stainless-steel. Fermentation occurred naturally and at cooler temperatures (57°F) without any additions and after ten months of aging the components were blended to tank and settled naturally.

Tasting Note

Semi-orange with a bit of skin contact. Zesty and fresh nose with aromas of apples, pears and rain soaked stones. The palate is silky, with a gripping texture and an herbal edge. There is subtle tannin on the finish.