



Mother Rock

2021

'FORCE CELESTE'

Chenin Blanc | Swartland - South Africa



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

Stats

Grapes: 100% Chenin Blanc

Vineyard: Waterval Vineyard on the Paardeberg Mountain – farmed by Franziska Wickens

Vine Age: Two blocks: A 38-year-old bushvine parcel and a 16-year-old bushvine parcel

Soil Type: Decomposed granitic sand intermixed with fractured clay

Viticulture: Practicing Organic – dry-farmed

Fermentation: Native – stainless-steel

Skin Contact: 30% - four weeks on skins in stainless-steel

Aging: 7 months in stainless-steel

Alcohol: 10.5%

pH: 3.36

Total Acidity: 6.48 g/L

Total SO2: 16 ppm

Total Production: 1,920 cases

UPC: 781718130189

About

All the grapes come from the Waterval Vineyard, on the Paardeberg, owned by Barry Schreiber and farmed by his daughter Franziska Wickens. This year, due to a huge increase in demand, Stompie outgrew the old vine block of the vineyard and looked toward new, dry-farmed, bush vines on top of the hill overlooking the old-vine Kweperfontein block. The old bush vines were planted in 1983 on decomposed granite and dry farmed since its initial planting with more recent block being planted in 2005. Since 2014, the vines have only received organic sprayings and the undervine work has been done purely by machine/hand and not chemically.

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.

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, gripping texture (from the skin contact) and quite fresh with an herbal edge and pear notes reemerging. The finish is a dichotomy between a mouthful of rocks and slated fresh herbs, a touch of tannin and mouthwatering acidity.