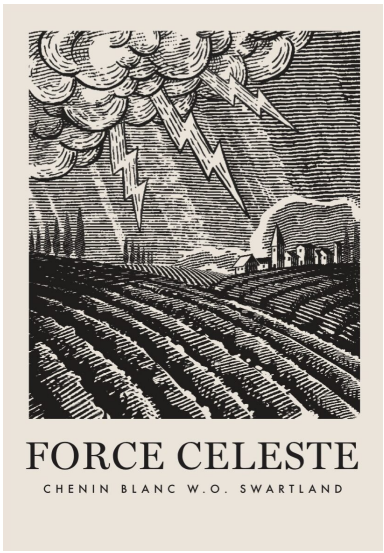

Mother Rock

2025

‘FORCE CELESTE’ CHENIN BLANC

Swartland - South Africa

NATURAL ORGANIC VEGAN

Stats

Grapes: 100% Chenin Blanc
Vineyard: Kweperfontein (Paardeberg)
Vine Age: 19-years-old
Soil Type: Decomposed granite
Viticulture: Practicing Organic – dry-farmed
Fermentation: Native – concrete (30% whole cluster - 70% direct press)
Skin Contact: 5 days (30%)
Aging: 11 months in concrete tank
Alcohol: 13%
pH: 3.41
Total Acidity: 6.1 g/L
Total SO2: 39 ppm
Total Production: 633 cases

About

The ‘Force Celeste’ Chenin Blanc has always been about freshness and drinkability. This grapes continue to be sourced from the Kweperfontein Vineyard on the Paardeberg mountain. This is a relationship that Stompie has going back to his first vintage and the reputation of the growers is unparalleled. 2025 is shaping up to be a legendary vintage with a very wet winter that led into a truly perfect growing season. The fruit could simply hang and hang with sugars remaining stagnant in the weeks leading to harvest.

The grapes were hand-harvested 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. About 30% of the grapes were whole-bunch pressed with full lees and clusters to concrete for 5 days of skin contact, and the remaining 70% was de-stemmed and also sent to concrete. Fermentation occurred naturally and at cooler temperatures (~57°F) without any additions and after 11 months of aging, the components were blended to tank and settled naturally. The wines were bottled without fining or filtration, and saw just a very light sulfuring for stability.

Tasting Note

Semi-orange from a touch of skin contact. Zesty and fresh nose with aromas of yellow apples, mango, and peach. This vintage is quite dialed in and focused on fruit purity with just a bit of roundness to the mid-palate. Delicious.