



Mother Rock

2021

'FORCE CELESTE'

Rosé | Swartland - South Africa



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

Stats

Grapes: 100% Cinsault

Vineyard: Single site near Malmesbury

Vine Age: 31-years-old

Soil Type: Decomposed granite over ironstone

Viticulture: Practicing Organic - dry-farmed

Fermentation: Native - 100% whole-bunch pressed to old 500L French puncheon

Skin Contact: None - just at the press

Aging: 6 months - neutral 500L French puncheon

Alcohol: 11.5%

pH: 3.51

Total Acidity: 5.3 g/L

Total SO2: 12 ppm

Total Production: 600 cases

About

The 'Mother Rock' series of wines is all about showcasing the nuance and greatness of the Swartland through a very minimalist touch of Johan Meyer, AKA 'Stompie.' This comes from the same vineyard as the 'Force Celeste' Cinsault and last year's rosé. This block was planted in 1990 on decomposed granite and ironstone soils in the Malmesbury region. The block has been organically dry-farmed since 2014.

The bunches were hand-picked in mid-January and left fully intact to be lightly whole-bunch pressed to old 500L French oak puncheons. Fermentation commenced without any additions and with full gross lees in barrel. After six months of aging the barrels were racked to tank and bottled without fining or filtration and just a small addition of sulfur.

Tasting Note

Beautifully pure rosé, with characteristic strawberry notes and hints of sweet spices. Palate has refreshing acidity and good length.