



Mother Rock

2021

“KWEPERFONTEIN”

Chenin Blanc | *Swartland - South Africa*



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

Stats

Grapes: 100% Chenin Blanc

Vineyard: Waterval Vineyard -
Kweperfontein Block

Vine Age: 34-years-old

Soil Type: Decomposed granitic sand
intermixed with fractured clay

Viticulture: Practicing Organic - dry-
farmed

Fermentation: Native - concrete egg

Skin Contact: None

Aging: 16 months in 16hL concrete
egg

Alcohol: 13%

Residual Sugar: 4.6 g/L

pH: 3.24

Total Acidity: 7.0 g/L

Total SO2: None added

Total Production: 417 cases

About

All the grapes are grown from one single vineyard on the Paardeberg Mountain, south of Malmesbury. The vineyard is owned by Barry Schreiber and farmed by his daughter Franziska Wickens, whose husband Jasper produces the Swerver Wines from the vineyard. A small handful of other producers, notably John Seccombe, of Thorne & Daughters. The bush vine vineyard was planted in 1984, and has been dry farmed since its planting. As of 2014 the vineyard has been farmed fully organically with no chemicals sprayed on the vines and soil. The soils are a mixture of decomposed granite and clay with south-west facing slope on altitude of 920 feet.

The fruit was handpicked after Stompie's taste test determined the acidity, structure, and aromas were in the right place. The fruit was whole-bunch basket pressed at a very low pressure direct to 16hL concrete egg. Pre-fermentation oxidation was allowed to add complexity and age-ability. There the fermentation kicked off with the gross lees in perpetual motion throughout the fermentation and then moving throughout the wine during the aging. After 16 months the wine was sent directly to the bottling line without fining, filtration or SO2 additions.

Tasting Note

This is an expression of cutting edge Chenin at its finest. It's edgy and brisk with a nose of cooking apples and candle wax and a rewarding and long palate packed with confected sweet-shop fruit, pithy grapefruit peel and an unswerving grip.