



Mother Rock

2021

'LIQUID SKIN'

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: 34-years-old

Soil Type: Decomposed granitic sand intermixed with fractured clay

Viticulture: Practicing Organic – dry-farmed

Fermentation: Native – open top in stainless steel (100% whole-bunch - 10 days of pigeage)

Skin Contact: 10 days during fermentation – 8 weeks post-fermentation

Aging: 12 months in 16hL concrete egg

Alcohol: 11.5%

Residual Sugar: 2.9 g/L

pH: 3.63

Total Acidity: 6.2 g/L

Total SO2: None added

Total Production: 580 cases

Reviews

The WineMag | 95 points

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, source fruit here. 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 Stompie's palate looking for really bright acidity and structure. The fruit was whole-bunch fermented with light foot stomping to get the juice flowing and daily punchdowns for the first ten days of fermentation. There it stayed for eight weeks on stems and skins under a blanket of CO₂. It was then basket pressed directly to four 16hL concrete eggs for 12 months of aging on the gross lees. After aging it was racked directly to the bottling line and was bottled without fining, filtration or SO₂.

Tasting Note

Deep golden orange. Complex aromas of exotic fruits, apricot, honey glazed nuts, and kumquat marmalade. The palate shows more freshness and liveliness than the nose would lead you to believe. Layers of ripe fruit with chalk-like minerality and rampant acidity keep things vivid. This is serious and structured, but also incredibly drinkable.