

Mother Rock

2021

WHITE

White Blend | *Swartland - South Africa*

NATURAL VEGAN

Stats

Grapes: 27% Chenin Blanc - 25% Viognier - 25% Sémillon - 23% Grenache Blanc
Vineyard: Hillside Vineyard (southwest of Malmesbury)
Vine Age: Average: 32-years-old
Soil Type: Granite, schist, and Koffieklip
Viticulture: Sustainable
Fermentation: Native – 70% concrete, 20% old French oak, and 10% stainless steel (30% whole-bunch skin ferment and 70% whole-bunch direct press)
Skin Contact: 2 weeks
Aging: 21 months in fermentation vessels
Alcohol: 12.5%
pH: 3.64
Total Acidity: 4.4 g/L
Total SO2: 43 ppm
Total Production: 667 cases
UPC: None

Reviews

The WineMag | 95 points

About

The Mother Rock wines are very unique in their own regard. With no or very little sulfur added, these wines have a very marked ability to reflect their terroir – and their creator's personality. Stompie is, as we all know, a playful, anything-but-by-the-book winemaker, and this white blend certainly reflects that ethos. A blend of four white grapes, including 25% Viognier, this wine is perfumed and expressive of its warmer climate upbringing. The 2021 vintage saw an increase in the Sémillon portion and a decrease in Chenin Blanc, reaching just about equal parts of all four grapes (Grenache Blanc being the last one). In the words of Christian Eedes, it is "simultaneously challenging and invigorating."

The grapes were hand harvested at 19-23.5 baumé starting mid-January. The different sugar levels ensured good pH and acidity with a good structure and aromas from riper batches. They were all picked in the early morning during cooler weather, placed into lug boxes (smaller quantities mean reduced compaction and damage to the fruit) and then 70% was whole-bunch direct pressed and the remainder was whole-bunch skin fermented. The fruit went into a combination of 70% concrete, 20% old French oak, and 10% stainless steel for spontaneous fermentation. After 14 days, the skin-contact portion was pressed, and the wine was sent back to fermentation vessels for aging. This period lasted about 21 months, using a combination of oxidative and flor-style techniques. The wines was then racked to tank and bottled with just a small addition of sulfur. No fining or filtering.

Tasting Notes

The nose is redolent of apple, apricot, and citrus, with a waxy almond nuance. On the palate, the wine is round and textured, with a subtle lift on the finish. A Stompie wine, full of Swartland character!