



Mother Rock

2020

'WHITE'

White Blend | Swartland - South Africa



NATURAL



VEGAN



ZERO/ZERO

Stats

Grapes: 41% Chenin Blanc - 25% Viognier - 19% Grenache Blanc - 15% Semillon
Vineyard: Paardeberg - Malmesbury
Vine Age: 16-41-years-old
Soil Type: Koffie Klip and schist
Viticulture: Sustainable
Fermentation: Native - 50% concrete egg and 50% old 300L barrels (50% whole bunch)
Skin Contact: 4 weeks
Aging: 15 months on gross lees
Alcohol: 12.5%
pH: 3.33
Total Acidity: 6.0 g/L
Total SO₂: None
Total Production: 833 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. 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 half was whole bunch pressed. Oxidation was allowed before ferment to add complexity and age-ability. Half of the wine was fermented in concrete eggs at 14°C, and the rest was fermented in older 300 mL barrels. Fifty percent of the grapes were whole bunch fermented on skins for 4 weeks. Aging was done for 14 months on the gross lees after which the wine was blended and bottled. No filtering, no fining, and no sulfur.

Tasting Notes

The nose is redolent of apple, apricot, and citrus, with a waxy almond nuance. The palate is beautifully textured and balanced, and, unaltered by sulfur, it evolves on the palate towards a marked, uplifting end.