



Mother Rock

2022

'FORCE CELESTE - CUVÉE P.N.'

Pét-Nat Rosé | *Swartland - South Africa*



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

Stats

Grapes: 70% Pinotage - 30% Chenin Blanc

Vineyard: Two vineyard blocks in Malmesbury

Vine Age: Average-20-years-old

Soil Type: Decomposed granite

Viticulture: Practicing Organic - dry-farmed

Fermentation: Native - neutral French tonneau - finishes in bottle

Skin Contact: None - just at the press

Aging: 5 months in bottle

Alcohol: 10%

Residual Sugar: 1.4 g/L

pH: 3.24

Total Acidity: 6.5 g/L

Total SO₂: 15 ppm

Total Production: 667 cases

UPC: None

About

This is the fourth release of this utterly delicious and time consuming bottling. This vintage again omits Colombard, and is mostly Pinotage with just 30% Chenin Blanc. All the grapes are grown organically in the Malmesbury region where the soils are mostly decomposed granite with Malmesbury shale. Vineyards are planted on south-east facing slopes with about 1,000 feet elevation and roughly 23 miles to the Atlantic Ocean.

The fruit was hand-harvested based on taste when they were at 19.0° Baumé in early January and then whole-bunch pressed to old 500L French tonneau to ferment naturally for 10 days. No oxidative handling to ensure freshness. When the sugar levels reached 25 grams/liter (ensuring four bars of pressure) the wine was transferred directly to bottle. Fermentation finished in the bottle and the wine spent five months on the lees prior to being disgorged in late May and released without a sulfur addition.

Tasting Note

The color is a gently hazy coral-toned pink. On the nose it gives aromas of rhubarb, guava, bread yeast, and raspberry. Very fresh in the mouth, with crunchy cranberry fruit and a savory edge. Delicious and dangerously drinkable.