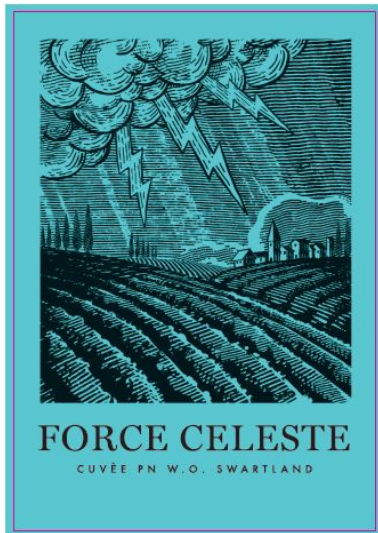




Mother Rock

2023

'FORCE CELESTE - CUVÉE P.N.'

Pét-Nat Rosé | Swartland - South Africa



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

Stats

Grapes: 78% Pinotage - 22% Chenin Blanc

Vineyard: Kweperfontein Vineyards & Langkloof Farm

Vine Age: Average-25-years-old

Soil Type: Decomposed granite

Viticulture: Practicing Organic - dry-farmed

Fermentation: Native - stainless steel (direct press)

Skin Contact: None - just at the press

Aging: 8 months in bottle

Alcohol: 10.5%

Residual Sugar: 1.4 g/L

pH: 3.4

Total Acidity: 5.8 g/L

Total SO2: 10 ppm

Total Production: 336 cases

UPC: None

About

This is the fifth release of this utterly delicious and time consuming bottling. This vintage is mostly Pinotage with just 22% Chenin Blanc. All the grapes are grown organically in the Swartland (Kweperfontein and Langkloof vineyards) 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 in early January and then whole-bunch pressed to stainless steel 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 eight months here before release. No disgorgement, no fining, and no filtering.

Tasting Note

A refreshing coral-pink hue, emitting aromas of tangy rhubarb, tropical guava, bready yeast, and a hint of raspberry. The taste is über fresh, with lively cranberry and a savory edge. Beyond delicious, it's dangerously easy to sip.