



Mother Rock

2021

'FORCE CELESTE - CUVÉE P.N.'

Pét-Nat Rosé | *Swartland - South Africa*



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

Stats

Grapes: 100% Pinotage

Vineyard: Single site in Malmesbury

Vine Age: 22-years-old

Soil Type: Decomposed granite with Malmesbury shale

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: 11%

Residual Sugar: 4.5 g/L

pH: 3.56

Total Acidity: 6.6 g/L

Total SO₂: 10 ppm

Total Production: 530 cases

About

This is the third release of this utterly delicious and time consuming bottling. This vintage again omits Colombard and is entirely made from Pinotage. All the grapes are grown from a single vineyard in the Malmesbury region. The vineyard was planted in 1999, all bush vines and dryland farmed. As of 2009 it has been farmed organically. 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 at 19.0°B in early January and then whole-bunch pressed to old 500L French tonneau to ferment naturally for 10 days. 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

Slightly hazy salmon-pink in the glass, with aromas of raspberries, blood orange and earthy rhubarb. Fresh in the mouth, with crunchy cranberry fruit and a savory edge. Delicious and dangerously drinkable