

Mother Rock

2018

'HOLOCENE'

Red Blend | Swartland - South Africa







NATURAL

VEGAN

Stats

Grapes: 50% Carignan - 25% Mourvèdre - 25% Cinsault **Vineyard:** Three sites in the

Swartland: (Paardeberg – eastern Malmesbury – between Darling and

Malmesbury)

Vine Age: 34-44-years-old

Soil Type: Decomposed but rocky granite with Malmesbury shale

(Cinsault & Mourvèdre) – Ironstone &

Clay (Carignan)

Viticulture: Practicing Organic – dry-

farmed

Fermentation: Native – open top in plastic fermenters (100% wholebunch - 10 days of pigeage)

Skin Contact: 32 days: 10 days during

fermentation - 22 days post-

fermentation

Aging: 11 months in old French oak

barrels

Alcohol: 12.5%

pH: 3.51

Total Acidity: 6.1 g/L Total SO2: 48 ppm

Total Production: 300 cases

About

The 'Holocene' is the current geological epoch in which the world find itself. It began roughly 11,650 years ago and is characterized by rapid proliferation and the evolution of humankind. Stompie aptly named this wine 'Holocene' as it is man's (his) interpretation of showcasing planted grapes from much older geological epochs, blending across three different varieties. The grapes come from three vineyards in the Paardeberg region, between Paarl and Malmesbury and one further west of Malmesbury towards Darling. The vineyards were planted between 1973 and 1984, in very wide rows and organically, dryland farmed.

Grapes were manually harvested in the early morning during cooler weather in late February. They were placed into lug boxes and transported back to the cellar for processing. The Cinsault juice was pressed onto dry Carignan skins and to achieve better acid and color concentration. The wine fermented whole cluster at 30 degrees for about 10 days and then spent another 22 days post-ferment on the skins for tannin integration. Aging was done for 11 months on the gross lees in old French oak, after which the wine was blended and bottled. No filtering or fining.

Tasting Note

A charming nose of black pepper, red and black fruits and earthy spice. Incredibly pure fruit, fresh acidity and fine tannins. Elegant and grippy.

