



## Mother Rock

2020

# 'LIQUID SKIN'

*Chenin Blanc* | *Swartland - South Africa*



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

### Stats

**Grapes:** 100% Chenin Blanc

**Vineyard:** Waterval Vineyard on the Paardeberg Mountain – farmed by Franziska Wickens

**Vine Age:** 36-years-old

**Soil Type:** Decomposed granitic sand intermixed with fractured clay

**Viticulture:** Practicing Organic – dry-farmed

**Fermentation:** Native – open top in stainless steel (100% whole-bunch - 10 days of pidgeage)

**Skin Contact:** 10 days during fermentation - 8 weeks post-fermentation

**Aging:** 11 months in 16hL concrete egg

**pH:** 3.46

**Total Acidity:** 6.4 g/L

**Total SO<sub>2</sub>:** 9 ppm

**Total Production:** 580 cases

### About

All the grapes are grown from one single vineyard on the Paardeberg Mountain, south of Malmesbury. The vineyard is owned by Barry Schreiber and farmed by his daughter Franziska Wickens, whose husband Jasper produces the Swerver Wines from the vineyard. A small handful of other producers, notably John Seccombe, of Thorne & Daughters. The bush vine vineyard was planted in 1984, and has been dry farmed since its planting. As of 2014 the vineyard has been farmed fully organically with no chemicals sprayed on the vines and soil. The soils are a mixture of decomposed granite and clay with south-west facing slope on altitude of 920 feet.

The fruit was handpicked Stompie's palate looking for really bright acidity and structure. The fruit was whole-bunch fermented with light foot stomping to get the juice flowing and daily punchdowns for the first ten days of fermentation. There it stayed for eight weeks on stems and skins under a blanket of CO<sub>2</sub>. It was then basket pressed directly to four 16hL concrete eggs for 11 months of aging on the gross lees. After aging it was racked directly to the bottling line and was bottled without fining, filtration or SO<sub>2</sub>.

### Tasting Note

Deep golden orange. Complex aromas of exotic fruits, apricot, honey glazed nuts, and kumquat marmalade. The palate shows more freshness and liveliness than the nose would lead you to believe. Layers of ripe fruit with chalk-like minerality and rampant acidity keep things vivid. plenty This is serious and structured, but also incredibly drinkable.