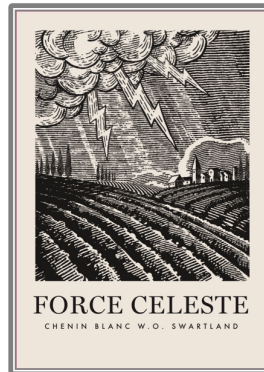




# MOTHER ROCK 'FORCE CELESTE' CHENIN BLANC

SWARTLAND - SOUTH AFRICA



## THE WINE

All the grapes come from the Waterval Vineyard, owned by Barry Schreiber and farmed by his daughter Franziska Wickens. The bush vines were planted in 1983 on decomposed granite and dry farmed since its initial planting. Since 2014, the southwest facing vineyard has only received organic sprayings and the undervine work has been done purely by machine and not chemically.

The grapes were hand-harvested into small lug-boxes, limiting the damage to the grape in larger bins. They were harvested at different sugar levels to insure good pH and acid from the early picking with powerful structure and aromas from riper batches. The bulk of the grapes were whole-bunch pressed and fermented in stainless steel at cooler temperature (57°F) while the remaining 10% was fermented on skins in older 300L barrels for four weeks. The latter portion was then pressed back to barrel. After six months of aging on the gross lees, the lots were blended and bottled without fining, filtration or a sulfur dioxide addition.

## THE STATS

<b>Vintage</b>	2019
<b>Grapes</b>	100% Chenin Blanc
<b>Vineyard</b>	Waterval Vineyard on the Paardeberg Mountain – farmed by Franziska Wickens
<b>Viticulture</b>	Practicing Organic
<b>Soil Type</b>	Decomposed granitic sand intermixed with fractured clay
<b>Vine Age</b>	36-years-old
<b>Fermentation</b>	Native – 90% stainless steel – 10% whole-cluster in neutral 300L French barriques
<b>Skin Contact</b>	10% - four weeks on skins & stems in older barrels
<b>Aging</b>	6 months in 90% stainless steel and 10% neutral French barrique
<b>Alcohol</b>	12%
<b>pH</b>	3.4
<b>Total Acidity</b>	5.1 g/L
<b>Residual Sugar</b>	2.3 g/L
<b>Total SO<sup>2</sup></b>	10 ppm
<b>Production</b>	1,650 cases

## THE PRESS

The Wine Mag (Christian Eedes) | 90 points