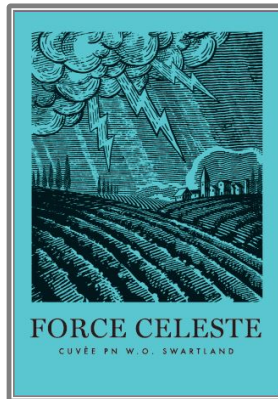




MOTHER ROCK 'FORCE CELESTE' 'CUVÉE PN' PÉT-NAT

SWARTLAND - SOUTH AFRICA



THE WINE

This is the second release of this utterly delicious and time consuming bottling. This vintage omits Colombard and is all Pinotage. It is organically farmed and has incredibly low pH for the site. He didn't want to pass on it and thought about making a little mixed still wine. After a little chat, bubbles was the solution to the equation! All the grapes are grown from one 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 both varieties were whole-bunch pressed to old 500L French tonneau to ferment naturally for 10 days. When the sugar levels reach 18 grams/liter (ensuring three bars of pressure) the wine was transferred directly to bottle. Fermentation finished in the bottle and the wine spent ten months on the lees prior to being released in October and this vintage was not disgorged, thus there are lees present but they contribute nicely to the overall appearance and texture of the wine. A gentle, little turn of the bottle prior to opening to integrate the lees can work wonders.

THE STATS

Vintage	2020
Grapes	100% Pinotage
Vineyard	Single site in Malmesbury
Viticulture	Practicing Organic
Soil Type	Decomposed Granite with Malmesbury shale
Vine Age	21-years-old
Fermentation	Native in neutral French tonneau – finishes in bottle
Skin Contact	None – just in the press
Aging	9 months in bottle – no disgorgement
Alcohol	11.5%
pH	3.42
Total Acidity	6.7 grams per liter
Total SO²	16 parts per million
Volume	530 cases

THE PRESS

None on Current Vintage

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