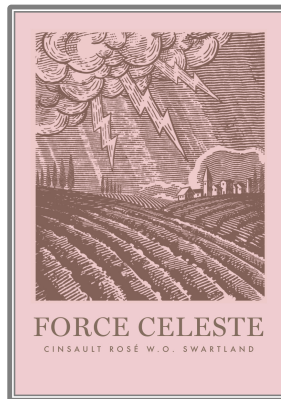




MOTHER ROCK

'FORCE CELESTE' ROSÉ

SWARTLAND - SOUTH AFRICA



THE WINE

The 'Mother Rock' series of wines is all about showcasing the nuance and greatness of the Swartland through a very minimalist touch of Johan Meyer, AKA 'Stompie.' In 2020 Stompie wanted to experiment with dialing things back even further from his already early picked, low alcohol selections and decided to make a 'rosé.' This comes from the same vineyard as the 'Force Celeste' Cinsault, but a different block. This block is a 30-year-old, organically farmed vineyard on decomposed granite and ironstone soils in the Malmesbury area, which is unique for this region as much of it is old shale.

The bunches were hand-picked in mid-January and left fully intact to be lightly whole-bunch pressed to old 500L French oak puncheons. Fermentation commenced without any additions and with full gross lees in barrel. After six months of aging the barrels were racked to tank and bottled without fining or filtration and just a small addition of sulfur.

THE STATS

Vintage	2020
Grapes	100% Cinsault
Vineyard	Single site near Malmesbury
Viticulture	Practicing Organic
Soil Type	Decomposed granite over ironstone
Vine Age	30-years-old
Fermentation	Native – 100% whole-bunch pressed to old 500L French puncheon
Aging	6 months in neutral 500L French puncheon
Alcohol	11.5%
pH	3.51
Total Acidity	5.3 g/L
Total SO²	12 ppm
Production	560 cases

THE PRESS

None on Current Vintage