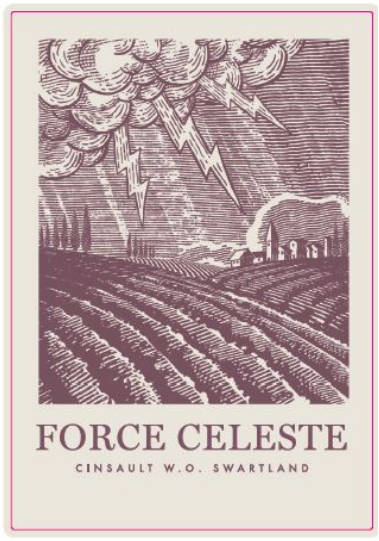

Mother Rock

2022

‘FORCE CELESTE’ CINSAULT

Swartland - South Africa

NATURAL ORGANIC VEGAN

Stats

Grapes: 100% Cinsault
Vineyard: Granaat Fontein (Paardeberg)
Vine Age: 25-years-old
Soil Type: Decomposed granite
Viticulture: Practicing organic – dry-farmed
Fermentation: Native – 100% whole-cluster (semi-carbonic) in concrete
Skin Contact: 6 weeks (4 weeks during fermentation - 2 weeks post-ferment)
Aging: 12 months in concrete egg
Alcohol: 12.5%
pH: 3.87
Total Acidity: 5 g/L
Total SO2: 28 ppm
Total Production: 600 cases
UPC: 781718130196

Reviews

Decanter | 93 points

About

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.’ Cinsault is the grape that in many ways embodies the ‘new’ Swartland, one that is highlighted in its best light with a gentle touch, picking early to preserve acidity and not covering up the elegance of the grape with oak. The 2022 vintage saw a shift from a Malmesbury site to one on the Paardeberg, made up entirely of decomposed granite soils which add a distinguished freshness and vibrancy to the wine.

The grapes are handpicked across two weeks and were wild yeast fermented entirely whole-cluster in concrete tanks with just gentle hand plunging for four weeks and an additional two weeks on skins/stems post-fermentation. The wine remained in concrete for twelve months of aging. After that point, the wine was blended and bottled without fining or filtration and just a very small addition of sulfur.

Tasting Note

A lifted, light red with ripe tannins, depth, and drinkability from whole bunch fermentation. As always, there is a gentle rusticity that peeks through layers of red fruits. Very pure and bright this vintage.