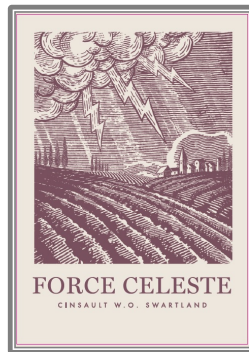




# MOTHER ROCK 'FORCE CELESTE' CINSAULT

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.' 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. This block is a 32-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.

(Organically dry-farmed 30 year old bush vine cinsault + granitic sand over ironstone) x whole bunch ferment ÷ oak-free = glou glou.

The formula seems pretty simple but there hasn't been much of this made in South Africa. Why? Because the 'right' touch coupled with the right grapes grown on the right site are not easy to come by. Hand-harvested cinsault from a south-eastern exposure site in Malmesbury was protected from oxygen after picking. Native yeast fermented entirely whole bunch in stainless steel for two weeks with one additional week for post-ferment maceration to bring a bit more grip. After seven months on the gross lees it is racked to be bottled without filtration or fining. Less than 25 ppm of SO<sub>2</sub> was added.

## THE STATS

<b>Vintage</b>	2017
<b>Grapes</b>	100% Syrah
<b>Vineyard</b>	Boschkloof Estate – Polkadraai Hills
<b>Viticulture</b>	Practicing Organic
<b>Soil Type</b>	Decomposed granite over ironstone
<b>Vine Age</b>	24-years-old
<b>Fermentation</b>	Native in stainless steel – 20% whole-cluster
<b>Aging</b>	14 months in 225L French barrique (10% new)
<b>Alcohol</b>	14.5%
<b>pH</b>	3.63
<b>Total Acidity</b>	5.2 g/L
<b>Residual Sugar</b>	2.1 g/L
<b>Total SO<sub>2</sub></b>	88 ppm
<b>Production</b>	1,166 cases

## THE PRESS

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Tim Atkin (Tim Atkin, MW) | 94 points