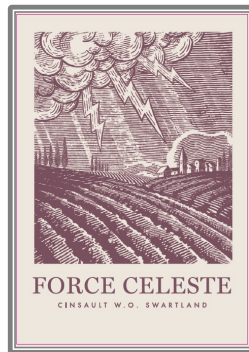




MOTHER ROCK 'FORCE CELESTE' CINSAULT

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.

The grapes are handpicked across two weeks and were wild yeast fermented entirely whole-cluster in open top fermenters with just gentle hand plunging for two weeks followed by a bit of foot stomping and an additional week on skins/stems post-fermentation. Everything was then gently pressed to tank where the wine aged for seven months on the gross lees. It was then bottled in early August with no fining or filtration and a small dose of sulfur dioxide at bottling.

THE STATS

Vintage	2019
Grapes	100% Cinsault
Vineyard	Single site near Malmesbury
Viticulture	Practicing Organic
Soil Type	Decomposed granite over ironstone
Vine Age	32-years-old
Fermentation	Native in stainless steel – 100% whole-cluster
Aging	7 months in stainless steel
Alcohol	11%
pH	3.89
Total Acidity	5.1 g/L
Residual Sugar	1.8 g/L
Total SO²	25 ppm
Production	588 cases

THE PRESS

None on Current Vintage