



## Mother Rock

2020

# 'FORCE CELESTE'

*Cinsault | Swartland - South Africa*



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Cinsault

**Vineyard:** Single site in Malmesbury

**Vine Age:** 33-years-old

**Soil Type:** Decomposed granite and ferricrete

**Viticulture:** Practicing organic – dry-farmed

**Fermentation:** Native – 100% whole-cluster (semi-carbonic) in stainless-steel

**Skin Contact:** 3 weeks (2 weeks of fermentation - 1 week post-ferment)

**Aging:** 7 months on the gross lees (2/3, stainless-steel - 1/3, 40hL French foudre)

**Alcohol:** 12%

**pH:** 3.89

**Total Acidity:** 5.1 g/L

**Total SO2:** 25 ppm

**Total Production:** 660 cases

### 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. Stompie loves the purity and focus of this unique site in Malmesbury as it is planted on decomposed granite and ironstone where most of the region is on old shale. The block was planted in 1987 and as of 2009 is farmed organically and dry-farmed.

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. One-third of the wine was gently pressed to a few 40L French foudres where the wine aged for seven months, with the remaining two-thirds racked to stainless-steel tanks, both on the gross lees. The lots were combined and bottled in early August with no fining or filtration and a small dose of sulfur dioxide at bottling.

### Tasting Note

A lifted light red with ripe tannins, depth and drinkability from whole bunch fermentation.