



MOTHER ROCK 'BRUTAL!' CHENIN BLANC

SWARTLAND - SOUTH AFRICA



THE WINE

Johan was the first South African producer to receive the invite to the exclusive 'Brutal!' club of winemakers. Brutal! started from a conversation three winemakers had a few years back (two are Catalan and one is French). The two Catalans, Laureano Serras and Joan Ramon Escoda exclaimed when tasting one of Anthony Tortul's wines that it was 'Brutal!' or as Americans would say 'dope/kick ass.' Anthony didn't get the reference and thought they were saying the wine was garbage. So he made a quick makeshift label with 'Brutal!' handwritten and the rest is history. Today 'Brutal!' is very much part of the 'natural' or 'raw' wine movement. The only requirements are that it's 'zero/zero', meaning nothing added and nothing taken out. It also signifies the wine that is an experiment.

All the grapes are grown from one single vineyard on the Paardeberg Mountain, south of Malmesbury. The bush vines were planted in 1984, and has been dry farmed since its planting. As of 2014 the vineyard has been farmed fully organically with no chemicals sprayed on the vines and soil. The fruit was handpicked Stompie's palate looking for really bright acidity and structure. The fruit was whole-bunch fermented with light foot stomping to get the juice flowing and daily punchdowns for the first ten days of fermentation. There it stayed for two weeks on stems and skins under a blanket of CO₂. It was then basket pressed into a single 16hL concrete egg for eight months on the lees. After aging it was racked directly to the bottling line and was bottled without fining, filtration or SO₂.

THE STATS

| | |
|-----------------------------|--|
| Vintage | 2019 |
| Grapes | 100% Chenin Blanc |
| Vineyard | Kweperfontein Vineyard |
| Viticulture | Practicing Organic |
| Soil Type | Decomposed granitic sand intermixed with fractured clay |
| Vine Age | 35-years-old |
| Fermentation | Native – 100% whole-cluster, open top in stainless steel |
| Skin Contact | 2 weeks including stems |
| Aging | 8 months in 16hL concrete egg |
| Alcohol | 12.2% |
| pH | 3.56 |
| Total Acidity | 6.4 g/L |
| Total SO² | 7 ppm |
| Production | 158 cases |

THE PRESS

None on Current Vintage