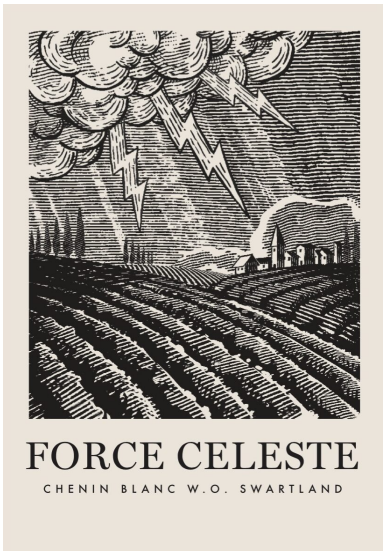


Mother Rock

2024

‘FORCE CELESTE’ CHENIN BLANC

Swartland - South Africa

NATURAL ORGANIC VEGAN

Stats

Grapes: 100% Chenin Blanc
Vineyard: Kweperfontein (Paardeberg)
Vine Age: 18-years-old
Soil Type: Decomposed granite
Viticulture: Practicing Organic – dry-farmed
Fermentation: Native – concrete (30% whole cluster - 70% direct press)
Skin Contact: 14 days (30%)
Aging: 12 months in concrete
Alcohol: 13%
pH: 3.3
Total Acidity: 6.2 g/L
Total SO2: 15 ppm
Total Production: 500 cases

Reviews

Wine Spectator | 91 points

About

The ‘Force Celeste’ Chenin Blanc has always been about freshness and drinkability. Since the 2020 vintage, Stompie has made this wine in his cellar at the new home of Mother Rock and JH Meyer Wines, Platteklip Farm on the Piketberg Mountain in northern Swartland. While he waits for the vines he has planted to mature, he continues to source his grapes from other growers. This vintage, the grapes were sourced from the Kweperfontein Vineyard on the Paardeberg mountain. It was one of the wettest winters they had seen in the last 15 years, with rains over 25 inches in some areas of the Swartland. This gave the vines a very good start, and then a dry summer meant the perfect season for organic farming. They did as little as 3-4 sulfur sprays the entire growing season. Still, phenolic ripeness and sugar levels didn't advance at quite the same pace, so lots of time was spent tasting the grapes and choosing the right picking date. Stompie ended up picking about 2 weeks earlier than normal, starting early January into February.

The grapes were hand-harvested into small lug-boxes, limiting the damage to the grape in larger bins.

Tasting Note

Semi-orange from a touch of skin contact. Zesty and fresh nose with aromas of yellow apples, mango, and peach. This vintage is quite dialed in and focused on fruit purity with just a bit of roundness to the mid-palate. Delicious.