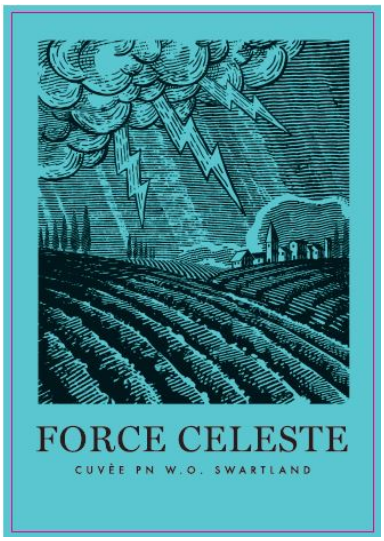


Mother Rock

2025

‘FORCE CELESTE – CUVÉE P.N.’

Pét-Nat Rosé | *Swartland - South Africa*

NATURAL ORGANIC VEGAN ZERO/ZERO

Stats

Grapes: 95% Chenin Blanc - 5% Cinsault
Vineyard: Kweperfontein
Vine Age: 25-years-old
Soil Type: Decomposed granite
Viticulture: Practicing Organic – dry-farmed
Fermentation: Native – neutral oak barrels (100% whole bunch)
Skin Contact: None - just at the press
Aging: 3 weeks in barrel then aged on lees in bottle
Alcohol: 12.5%
Residual Sugar: 2.1 g/L
pH: 3.25
Total Acidity: 6.01 g/L
Total SO2: 4 ppm
Total Production: 232 cases

About

Every vintage, this wine takes on a slightly different blend, depending on Stompie's palate. This vintage is similar to 2024, being almost entirely Chenin Blanc, but swapping a tiny portion of Cinsault for Pinotage in 2025. All the grapes are grown organically in the Swartland at the Kweperfontein farm, where the soils are mostly decomposed granite with Malmesbury shale. Vineyards are planted on south-east facing slopes with about 1,000 feet elevation and roughly 23 miles to the Atlantic Ocean. As ever, this is a quaffable, thirst-quenching zinger with character.

The fruit was hand-harvested based on taste in early January and then whole-bunch pressed to neutral barrel to ferment naturally for about three weeks. No oxidative handling to ensure freshness. When the sugar levels reached 25 grams/liter (ensuring four bars of pressure) the wine was transferred directly to bottle. Fermentation finished in the bottle and the wine spent a few months there before release. No disgorgement, no fining, and no filtering.

Tasting Note

Pale pink in the glass, it pops with grapefruit zest and guava, grounded by a streak of fresh thyme. Tart cranberry and a salty edge ride through the finish, making it crisp, savory, and extremely drinkable.