

WHITE- MOTHER ROCK WINES

Coastal Region



APPELLATION: Swartland

BLEND: Chenin Blanc (41%), Viognier (25%), Grenache Blanc (19%), Semillon (15%)

WINEMAKER: Johan Meyer

VINEYARD: _____

Grapes are sourced from 4 different sites in the Swartland. The Chenin Blanc is planted on granite, koffiekliip, and schist soils, the Viognier is planted on decomposed granite and clay, the Grenache Blanc is planted on decomposed granite and malmesbury shale, and the Semillon on granite and sand.

VITICULTURE: _____

Vineyards are farmed organically with minimal intervention. Vines are mostly dry farmed bush vines. All grapes were handpicked in the early morning during cooler weather, placed into lug boxes (smaller quantities mean reduced compaction and damage to the fruit) and then moved to cellar.

WINEMAKING: _____

Grapes are fermented with natural yeast, half in concrete eggs at 14 degrees Celsius, and half in old 300 litre oake barrels. 15% of grapes were whole bunch fermented and spent 4 weeks on the skins. Wine ages for 14 months on the gross lees, after which it is blended and bottled without fining or filtering.

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Elegant and pure nose that combines apple, apricot, citrus, hazelnut and floral notes. Concentrated and nicely balanced, with a burst of green apple acidity and a creamy texture.