FORCE CELESTE SEMILLON - MOTHER ROCK WINES

Coastal Region

APPELLATION: Swartland

BLEND: Semillon

WINEMAKER: Johan Meyer



VINEYARD:

Grapes are sourced from a single south-west facing vineyard on the Paardeberg Mountain. The vineyard was planted in 1997 with dry-farmed bush vines. Soils are decomposed granite.

VITICULTURE:

Practicing organic.

WINEMAKING:

Grapes are handpicked in the early morning during cool weather. Oxidation is allowed pre-ferment. The wine underwent a cool 14 degree ferment in stainless steel tanks, with 20% fermented whole bunch on skins for two weeks. It was then aged for eight months in concrete tanks before bottling unfined and unfiltered with minimal addition of sulphur at bottling.

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

Zesty, salty and saline yet textural and nutty, this is a dangerously drinkable wine that has acidity and richness in optimum balance.