

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 then spent 7 months on its gross lees in stainless steel before bottling unfiltered 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.