

FORCE MAJEURE SEMILLON - MOTHER ROCK WINES

Coastal Region



APELLATION: Swartland

BLEND: Semillon (100%)

WINEMAKER: Johan Meyer

VINEYARD: _____

Grapes are sourced from a single vineyard on the Paardeberg Mountain. The vineyard was planted in 1997, all bush vines and dryland farmed. As of 2014 Johan are practicing more organically with no chemicals sprayed on the vines. Soils are mostly decomposed granite with south-west facing slope.

VITICULTURE: _____

Farmed organically with minimal intervention. 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: _____

Whole bunch pressed. Oxidation is allowed before ferment to add complexity and age ability. 90% of the wine was fermented in Stainless Steel tanks at cooler temperatures, while the rest was in older 300L barrels. 20% of grapes were whole bunch fermented on skins for 2 weeks. It was aged for 7 months on the gross lees, then blended and bottled without fining or filtration.

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Fresh and saline with incredible texture. Waxy apples, lemon pith and salty brine. A great textural example of this grape that gives amazing value.