

FORCE CELESTE CUVÉE PN - MOTHER ROCK WINES

Coastal Region



APPELLATION: Swartland

BLEND: Chenin Blanc (70%) and Pinotage (30%)

WINEMAKER: Johan Meyer

VINEYARD: _____

The grapes are sourced from a single vineyard in Malmesbury, within the Swartland appellation. The vineyard is dry-farmed, consisting only of 20+ year old bush vines that are planted on decomposed granite and 'Malmesbury shale' soil. The vineyard is planted on south-east facing slopes at around 350 metres above sea level, and is 40 km away from the Atlantic ocean.

VITICULTURE: _____

This vineyard has been farmed organically with minimal intervention since 2009. 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 judged on taste, rather than technical sugar level, to insure the acidity and PH are correct. No oxidation is allowed pre-fermentation. The grapes are fermented whole-bunch in stainless steel tanks for around 10 days. When the sugar level reaches 25g/l and the pressure reaches 4 bars, the wine is bottled and allowed to re-ferment. No disgorging takes place and no sulphur is added.

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Slightly hazy salmon-pink in the glass, with aromas of raspberries, blood orange and earthy rhubarb. Fresh in the mouth, with crunchy cranberry fruit and a savoury edge. Delicious and dangerously drinkable at only 11%!