

KWEPERFONTEIN - MOTHER ROCK WINES

Coastal Region



APPELLATION: Swartland

BLEND: Chenin Blanc (100%)

WINEMAKER: Johan Meyer

VINEYARD: _____

Grapes are sourced from a single vineyard on the outskirts of Malmesbury in the Swartland appellation. The vineyard was planted in 1973 with all bush vines that are dry farmed, on a southeast facing slope. Soils are a mixture of koffiekliip, decomposed granite and clay.

VITICULTURE: _____

This vineyard has been farmed organically with minimal intervention since 2009. 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 handpicked and pressed concrete egg fermenters. Following spontaneous fermentation with indigenous yeast, the wine continues to age in concrete for a year before bottling with no fining, filtration, or SO2 additions.

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A beautiful expression of Swartland Chenin Blanc. The nose gives complex aromas of hay, citrus, stone fruit and quince. The palate is textural with refreshing acidity and a stony minerality that complement the vibrant fruit profile.