BRUTAL! CHENIN BLANC - MOTHER ROCK WINES

Coastal Region

APPELLATION: Swartland

BLEND: Chenin Blanc

WINEMAKER: Johan Meyer



VINEYARD:

Grapes are sourced from a single vineyard on the Paardeberg Mountain, to the south of Malmesbury. The vineyard was planted in 1984 and is made up of dry farmed bush vines, 280 metres above sea level and is south-west facing. Soils are a mixture of decomposed granite and clay.

VITICULTURE:

Practicing organic.

WINEMAKING:

Grapes were handpicked early in the morning during cooler weather. 100% oxidation was allowed pre-ferment. The grapes are destemmed and then given a short cold soak before gently pressing. Natural fermentation takes place in concrete tanks with wild yeasts. The wine ages for 10 months in concrete on the lees with no sulphur additions, fining or filtration.

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

Taut and tense, there's a vibrant mix of juicy, fresh Seville orange, kumquat and a chalky, mineral character which turns into a light structural mouthfeel.