

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 fermented whole bunch and lightly foot-trodden, with punch downs once a day for the first 10 days of fermentation. It then spent 2 weeks on skins and stems with CO2 protection after ferment, before being basket pressed into 1,600 litre concrete eggs. It spends 8 months on its gross lees before racking straight to bottle without fining, filtration or any sulphur additions.



TASTING NOTES: _____

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

This wine is suitable for vegans and vegetarians.