

# EMPIRE OF DIRT SAUVIGNON BLANC- MOTHER ROCK WINES

Swartland



**APPELLATION:** Swartland

**BLEND:** Sauvignon Blanc

**WINEMAKER:** Johan Meyer

**VINEYARD:** \_\_\_\_\_

The grapes are grown in the Tierhoek vineyard at 720 metres altitude. The soils are weathered sandstone on clay and the vines are 15 years old.

**VITICULTURE:** \_\_\_\_\_

The viticulture is organic.

**WINEMAKING:** \_\_\_\_\_

The grapes are handpicked then hand sorted at the winery. Johan does 10% whole bunch fermentation on the skins and for the remaining 90% he crushes by foot. After pressing, the juice naturally ferments in concrete tank, while allowing controlled oxidation to take place. After fermentation they press the whole bunches and add them to the other concrete tank containing the rest of the wine. This ends up being around 90% direct press juice and 10% skin fermented. The wine is transferred to concrete tank for an additional 11 months ageing. There is no fining or filtration and just a touch of sulphur before bottling.

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

A characterful, citrus-led Sauvignon Blanc, with a lightly herbaceous edge and a long, juicy finish.