

PAYING THE SCHOOL FEES- MOTHER ROCK WINES

Swartland



APPELLATION: Swartland

BLEND: Sauvignon Blanc (39%), Chardonnay (23%), Grenache Blanc (23%), Chenin Blanc (15%)

WINEMAKER: Johan Meyer

VINEYARD: _____

The Platteklip vineyards sit at 650-700m altitude, 35km away from Atlantic ocean offering good diurnal range. In terms of the aspect, the site looks directly into the cool southwesterly winds which also help to keep the vines cool. The soils here are sandstone bedrock with fericrete topsoil and the vines are 4 years old.

VITICULTURE: _____

The viticulture is certified organic

WINEMAKING: _____

Grapes are hand harvested, then foot trodden, leaving them to cold soak on the skins for another 24 hours. They are then pressed in a wooden basket press, allowing oxidation to occur in the juice. Johan leaves the juice to settle overnight and racks it to the barrel the next day where fermentation starts naturally with wild yeasts. The wine is then left undisturbed for 22 months maturation in neutral French oak.



This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

A elegant white blend with a stony, mineral middle with notes of lemon rind and pink grapefruit, rounded off with a generous, creamy finish.