

THE BUILDING BLOCKS- MOTHER ROCK WINES

Swartland



APPELLATION: Swartland

BLEND: Grenache (53%), Pinot Noir (31%), Mouverdre (16%)

WINEMAKER: Johan Meyer

VINEYARD: _____

The Platteklip vineyards are at 650-700m altitude and 35km away from Atlantic ocean, providing good diurnal range. As well as this, the site looks directly into the cool southwesterly winds which tempers the heat. The vines are 4 years old and planted on sandstone bedrock with a fericrete topsoil.

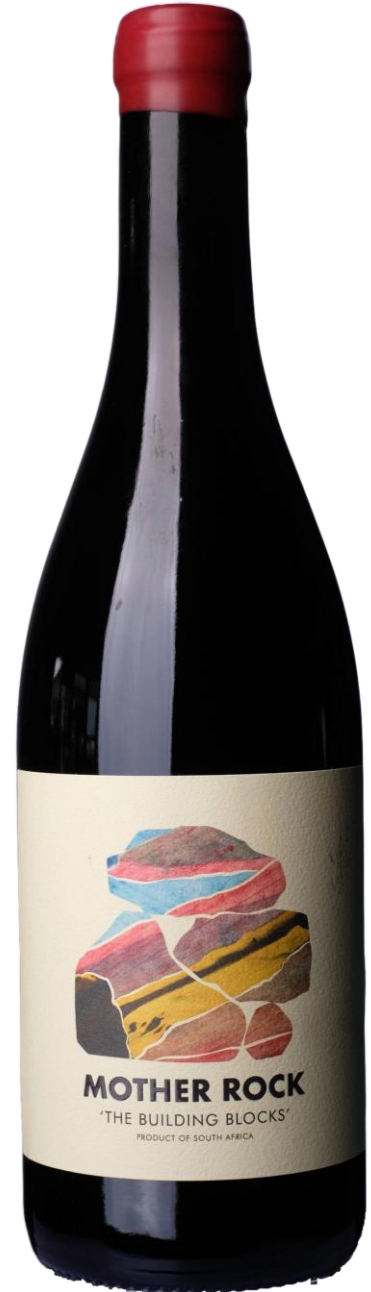
VITICULTURE: _____

The viticulture is certified organic.

WINEMAKING: _____

50% whole cluster fermentation at the bottom of the tank, the rest is destemmed on top. Natural yeasts are used an the fermentation takes around 4 days to start. Very little extraction is used, with only one or two pump overs over the course of 16 days. The skins are basket pressed before transferring to neutral French barrel for 22 months. The wine is not fined or filtered, and only a small sulphur addition is added before bottling.

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

An approachable red blend with bright, crunchy red fruit flavours and ripe, well integrated tannic structure. The acidity is fresh and the finish is generous.