



Mother Rock 'Force Celeste' Red Blend

Swartland – South Africa 2017

Johan Meyer, AKA “Stompie”, has made a name for himself in the ever-emerging South African wine industry in a very short time. While his namesake ‘Signature’ wines reflect his love of Chardonnay and Pinot Noir, Stompie is not one to limit himself and thus created the Mother Rock Wines in collaboration with his UK importer Ben Henshaw of Indigo Wines.

After seeing market quickly drink up the initial Force Majeure (Celeste in the U.S.) wines, they expanded the offerings to include a label called ‘Mother Rock,’ focused on discovering exceptional parcels of sustainably-farmed vines grown on a variety of soil types. The identity of these two ‘brands’ is rooted deep in the South African wine industry with Chenin Blanc at the root of the whites and field blends of the reds. These are terroir-focused wines made to offer drinkability and enjoyment, and it doesn’t hurt that the labels are beautiful.

Much like the ‘Signature’ wines, he has long-term contracts with some of the best growers in the Southern Cape determined to farm their sites organically. In the winery there is no SO₂ added before or during fermentation but it’s a natural element that comes from the vines and you will always end up with some SO₂ in the wines. That being said the wines are lightly sulfured before bottling for preservation and stability. Ultimately ‘Mother Rock’ is about showcasing the best and purest expression of South Africa’s diverse terroir.

A ‘field blend’ from various ‘fields’ so to speak. It is a blend of Syrah, Cinsault, Grenache and Mourvèdre. The fruit hails from a few sites in Swartland, ranging from Malmesbury, Riebeek Kasteel and Paardeberg Mountain. The vineyards were planted between 1983-1991, all bush vines and everything is dry-farmed. Since 2014, the vineyards have been farmed organically with the short-term future of certification.

The grapes were hand-harvested into small lug-boxes, limiting the damage to the grape in larger bins. Much care was given to the grapes during a preferment cooling period to prohibit oxidization. The Syrah was fermented 100% carbonically while the remaining grapes were fermented entirely whole bunch and the pressed juice was poured over the Syrah portion to continue the ferment. Aging was carried out on gross lees prior to a September bottling date. Like the rest of Stompie’s work, it was bottled unfinned and unfiltered.

Composition

53% Syrah - 20% Cinsault - 17% Mouvérdre ~ 10% Grenache

Vine Age

20-32 years

Soil Type

Varied: Primarily Granitic

Élevage

9 months in Concrete

Yields

2 tons per acre

Production

1,400 cases

Tasting Notes

“ The French would call this a 'Vin de Soif', roughly translated as 'a wine to quench thirst'. The lack of oak really amps the ‘quenching’ part here! Uncanny juxtaposition of freshness to structure without the fruit being heavy in the least bit. A perfect wine for the warm summer night! ”

Reviews

None