



Mother Rock 'Liquid Skin'

Swartland – South Africa 2015

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.

Chenin Blanc for this wine is sourced from a dry-farmed, southeast facing bush vine plot planted in 1973 on the outskirts of Malmesbury. It has been farmed organically since 2009. Much of the region has shale based soils, though this site has an abundance of decomposed granitic sand (adding delicacy) with Koffie Klip (ironstone) that brings plenty of power and minerality.

Oxidation is allowed before ferment to add complexity and longevity. The grapes are entirely naturally, whole bunch fermented on skins for two weeks after which they stayed post ferment for another seven weeks on skins and stems. The wine was aged in old 500L French oak for 10 months on the gross lees after which the wine was racked and bottled unfiltered and unfiltered in December.

Composition

100% Chenin Blanc

Soil Type

Granitic Sand with Koffie Klip over Clay

Vine Age

42 years old

Élevage

10 months in neutral French puncheons

Yields

2 tons per acre

Production

150 cases

Tasting Notes

“ Deep golden orange. Complex aromas of exotic fruits, apricot, honey glazed nuts, and kumquat marmalade. The palate shows more freshness and liveliness than the nose would lead you to believe. Layers of ripe fruit with chalk-like minerality and rampant acidity keep things vivid. plenty This is serious and structured, but also incredibly drinkable. ”

Reviews

None