Salt Rock Wines

Stellenbosch, South Africa



Winemaker: Xander Grier & Rudolph Steenkamp
Region: Western Cape, South Africa
Location: Stellenbosch, South Africa
Appellation: Swartland, South Africa

Paardeburg region of Swartland

The fruit was destemmed and allowed skin contact for 3 days before pressing. Spontaneous fermentation takes place in concrete egg. The wine was left on the lees for an extra couple months in the concrete egg, Malolactic fermentation concluded naturally, and wine was racked off the gross lees.

Practicing Organic

100% Semillon Gris

About the Winery/Winemaker

Two nomads in the South African wine industry, Xander Grier and Rudolph Steenkamp, came together to collaborate and express themselves in ways that the day-to-day hustle wouldn't allow. At Salt Rock Wines, they aim to create awareness of the effect of two climate phenomena, El Nino and La Nina through a focus a series of dry farmed, coastal, and cool climate sites. The wines Salt Rock produce are suitable for consumption all year round and are serious enough to intrigue the wine aficionado, yet approachable and pleasing for the first-time wine drinker.