

SOUTH AFRICA



Mullineux

Handcrafted wines from the heart of the Swartland

Wine: 2013 Mullineux SCHIST Chenin
Bottling Date: 15th January 2014
Production: 1308 bottles / 109 cases
Wine of Origin: Swartland

Technical Details at Bottling:

| Alcohol | Total Extract | Residual sugar | Total acidity | Volatile acidity | Total SO ₂ | Free SO ₂ | pH |
|---------|---------------|----------------|---------------|------------------|-----------------------|----------------------|------|
| 13.5% | - | 4.0 g/l | 5.1 g/l | 0.55 | 103 | 30 | 3.45 |

Source of Grapes:

Grapes for our 2013 Schist Chenin come from two parcels of Chenin blanc planted in the stony Shale and Schist based soils of Riebeek Kasteel Mountain, aged 35 and 39 years old. These are the parcels of Chenin that gives the best expression of the Kasteelberg's terroir – density and structure – but with a decent balance of acidity. We follow sustainable, reasoned farming practices.

Date(s) Harvested:

Grapes were hand harvested on the 28th January and 4th February 2013.

Yields:

5 tons/ha = 30 HL/ha

Winemaking:

Grapes are chilled in our cold room then pressed whole-bunch and the juice is allowed to settle overnight. Minimal SO₂ is added and, as with all our wines, no other additions are made. The juice is then racked to barrel for fermentation. Fermentation is with indigenous yeasts, and lasts for about 4 weeks. The wine is left in barrels on its lees until spring, during which time malolactic fermentation has completed. The barrels are racked and blended just before the following vintage and bottled unfiltered.

Maturation:

14 months in older (3rd and 4th fill) French oak barrels

Tasting Note:

Lemon-straw in colour, this wine has a nose of ripe citrus fruits, cream and cloves. The palate is full and broad with a creamy texture, great structure and a fresh, clove-like finish. Best served at about 12 °C, this wine will show optimally if decanted when drunk within the first 3 years after bottling.

MULLINEUX & LEEU
FAMILY WINES