



## Mullineux GRANITE Chenin 2014

**Varietals:** 100% Chenin Blanc  
**Bottling Date:** 24<sup>th</sup> January 2015  
**Production:** 1980 bottles / 165 cases  
**Wine of Origin:** Swartland

### Technical Details at Bottling

Alcohol 13.0%      Residual Sugar 1.6 g/l      Total Acidity 5.9 g/l      pH 3.42

### Source of Grapes

Grapes for our 2013 Granite Chenin were sourced from 2 parcels of sustainably farmed old vine, dry farmed Chenin Blanc bush vines planted in the decomposed Granite soils of the Paardeberg Mountain. The Vineyards are 38 and 42 years old respectively. These very deep decomposed Granite soils tend to produce wines with great acidity and a flinty, stony aromatic profile.

### Date(s) Harvested

Grapes were hand-harvested between the 28<sup>th</sup> January and 4<sup>th</sup> February 2014

### Yields

4 tons/ha = 24 HL/ha

### Winemaking

Grapes are chilled in our cold room then pressed whole-bunch and the juice is allowed to settle overnight. Minimal SO<sub>2</sub> 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

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

### Tasting Note

The Granite Chenin tends to exhibit a fantastic natural acidity that balances out the texture and mid-palate that all Swartland white wines possess. The nose is flinty with some stone fruit and citrus aromatics. Best served at about 12 °C, this wine will show optimally if decanted when drunk within the first 3 years after bottling.