



Mullineux QUARTZ Chenin 2014

Varietals: 100% Chenin Blanc
Bottling Date: 24th January 2015
Production: 864 bottles / 72 cases
Wine of Origin: Swartland

Technical Details at Bottling

Alcohol 14.0% Residual Sugar 2.1 g/l Total Acidity 5.4 g/l pH 3.48

Source of Grapes

Grapes for our 2014 Quartz Chenin come from one parcel of sustainably farmed 34 year old Chenin Blanc planted in a quartz kloof on the Kasteelberg. This parcel of Chenin gives the best expression of the quartz terroir on the Kasteelberg – fresh minerality.

Date(s) Harvested

Grapes were hand harvested on the 28th January and 4th February 2014

Yields

6 tons/ha = 33 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

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

Tasting Note

This wine is lemon-straw in colour, with a mineral character on the nose and hints of oatmeal, ripe citrus and spice. There are notes of white peach, oatmeal and almonds on the creamy palate which finishes with a fresh, lemon-pithiness. Best served at about 12 °C, this wine will show optimally if decanted when drunk within the first 3 years after bottling.