

MULLINEUX FAMILY WINES

Wine: 2012 Kloof Street Chenin blanc
100% Chenin
Bottling Date: 25th July 2012
Production: 19 800 bottles / 1650 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
13.08%	-	2,8 g/l	5,4 g/l	0,49	77	38	3,48

Source of Grapes:

Grapes for our 2012 Chenin blanc come from three vineyard parcels in different parts of the Swartland: One parcel of 32 year-old Chenin blanc planted in the stony Shale and Schist based soils of Riebeek Kasteel Mountain, and two parcels of 40+ year-old dry land, bush vine Chenin grown in the decomposed Granite of the Paardeberg mountain. We lease each parcel on a long term basis, and have close and direct involvement in their viticultural management.

Date(s) Harvested:

Grapes are harvested between the 26th January and 6th February 2012

Yields:

Between 3 to 6 tons/ha = 18 to 33 HL/ha.

Winemaking:

Hand-picked grapes are cooled in our cold room, where after they are pressed whole-bunch, and the juice is allowed to settle overnight. 20ppm SO₂ is added, and as with all our wines, no other additions are made. The juice is then racked to tank (85%) and 5 year old barrels (15%) for fermentation. Fermentation is with indigenous yeasts, and lasts up to 6 weeks. After malolactic fermentation, the barrels are racked and blended with the tank fermented portion and bottled.

Tasting Note:

Pale straw in colour, this wine has a nose of sun ripened pears and wet granite. The palate is full and rich, with a mineral, spicy finish. Best served at 10 to 12 C.