

MULLINEUX FAMILY WINES

Wine: 2011 Straw Wine (100% Chenin blanc)
Bottling Date: 5th February 2012
Production: 5750 bottles / 480 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
12.0%	-	230 g/l	9,9 g/l	0.87	177	22	3,39

Source of Grapes:

Grapes for our 2011 Straw Wine were sourced from one parcel of 32 year-old Chenin blanc planted in the stony Shale and Schist based soils of Riebeeck Kasteel Mountain, and one parcel of 40+ year-old dry land, bush vine Chenin blanc grown in the decomposed Granite of the Paardeberg mountain. These are our parcels that give us the best acidity at harvest.

Date(s) Harvested:

Grapes were harvested between the 26th January and 5th February 2011

Yields:

Harvested: 5 tons/ha = 30 HL/ha. Final yields after drying: 100L/ton = 6HL/ha

Winemaking:

Grapes are harvested at normal ripeness level of 23° Brix. They are left to dry outdoors on racks and wires for roughly 3 weeks. This process allows moisture to evaporate from the berries, concentrating sugars, acids and flavor.

When the grapes have shriveled half way to becoming raisins and the sugar has increased to about 54° Brix, they are brought to the cellar where they are crushed and pressed whole bunch, and racked straight to old 225L barrels. A small amount of sulphur (30ppm) is added to inhibit bacteria but allow the natural yeast to ferment. Fermentation takes roughly 6 months, and stops naturally when the yeast cannot ferment any further. Once fermentation is complete we treat the 6 barrels differently. Some barrels are not topped, but allowed to oxidize slowly, to build complexity. Some barrels are topped every few months, but left without sulphur, and the remaining barrels are dosed with sulphur and are topped every couple of months to maintain their purity and fruit. After 12 months all the barrels are racked and blended, and the wine is bottled unfiltered and unfined.

Maturation:

12 months in old (5th fill) 225L French oak barrels

Tasting Note:

Deep golden straw in colour, with a rich, viscous appearance. The nose is a complex, enticing blend of dried peaches, apricots and marmalade, with savory, nutty aromas of almonds, marzipan and honey. The intense, dizzying mouthfeel is balanced by a clean, fresh and very long finish of dried apricots. The wine is best served chilled at 9 to 11 C.