

# MULLINEUX FAMILY WINES

Wine: 2012 Straw Wine (100% Chenin blanc)  
Bottling Date: 29<sup>th</sup> January 2013  
Production: 4600 bottles / 380 cases  
Wine of Origin: Swartland

## Technical Details at Bottling:

Alcohol	Total Extract	Residual sugar	Total acidity	Volatile acidity	Total SO <sub>2</sub>	Free SO <sub>2</sub>	pH
10,0%	-	282 g/l	10,6 g/l	1,1	196	39	3,37

## Source of Grapes:

Grapes for our 2012 Straw Wine were sourced from one parcel of 33 year-old Chenin blanc planted in the stony Shale and Schist based soils of Riebeek 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 26<sup>th</sup> January and 5<sup>th</sup> February 2012

## 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 52° 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 (5<sup>th</sup> 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.