

Mullineux & Leeu

FAMILY WINES

Wine: 2013 Mullineux White Blend
80% Chenin Blanc, 13% Clairette Blanche, 7% Viognier
Bottling Date: 12th December 2013
Production: 18 996 bottles / 1 583 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
13.5%	-	1.5 g/l	5.8 g/l	0.49	102	31	3.29

Source of Grapes:

Grapes for our 2013 white blend come from five vineyard parcels in different parts of the Swartland: One parcel of 34 year-old Chenin blanc planted in the stony Shale and Schist based soils of Riebeek Kasteel Mountain; two parcels of 40-70 year-old dry land, bush vine Chenin and one parcel of 80 year old Clairette blanche grown in the decomposed Granite of the Paardeberg mountain; and a parcel of 15 year-old Viognier planted on the rolling, iron-rich soils west of Malmesbury. We follow sustainable, reasoned farming practices.

Date(s) Harvested:

Grapes were hand-harvested between the 27th January and 13th February 2013.

Yields:

Between 3 to 6 tons/ha = 24 to 33 HL/ha

Winemaking:

As each parcel is harvested the grapes are chilled in our cold room. The grapes are 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 up to 8 weeks. The wine is left without additional sulphur on its lees until spring. During this time the wine finished malolactic fermentation. The barrels are racked and blended just before the following vintage and bottled unfiltered.

Maturation:

11 months in 3rd and 4th fill French oak barrels and one new 2000L Foudre

Tasting Note:

Pale straw in colour, this wine has a nose of ripe, green citrus fruit and Christmas spices. The palate is fairly full and richly textured, with notes of ripe pears, almonds and peaches. The finish is fresh and clove-like. Best served at about 12 °C, this wine will show optimally when decanted in the first 3 years after bottling.