

SWARTLAND



Mullineux

2017 Mullineux QUARTZ Chenin Blanc 'Leliefontein'

Varietals: 100% Chenin Blanc
Bottling Date: 15th December 2017
Production: 2784 bottles / 232 cases and 123 magnums
Wine of Origin: Swartland

Technical Details at Bottling:
Alcohol 13% - RS 1.1 g/l - TA 5.1 g/l - pH 3.47

Vineyard Details:
Grapes for our 2017 QUARTZ Chenin were from a single parcel of sustainably farmed 36 years old vines 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 with lovely texture.

Date(s) Harvested:
Grapes were harvested between the 29th January and 6th February 2017 with a yield of 4 tons/ha (24HL/ha).

Winemaking:
Grapes were first chilled in our cold room then pressed whole-bunch and the juice allowed to settle overnight. Minimal SO2 is added and, as with all our wines, no further additions are made. The juice is then racked to barrel for fermentation which 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:
11 months in 3rd and 4th fill French oak barrels.

Tasting Note:
This QUARTZ Chenin has a citrus blossom nose. The palate has some mineral, saline character and a spicy pepperiness. There is a lively acidity with a fresh grapefruit pithiness, a focused mid-palate and a phenolic grip on the finish. Ageing potential 10 – 20 years. This wine will show optimally if decanted when drunk within the first 3 years after bottling.

