



2019 Mullineux GRANITE Chenin Blanc

Varieties: 100% Chenin Blanc
Bottling Date: 9th January 2020
Production: 3 240 bottles / 270 cases and 100 magnums
Wine of Origin: Swartland

Technical Details at Bottling:

Alcohol 13% - RS 2.1 g/l - TA 7,2 g/l - pH 3.36

Vineyard Details:

Grapes for our 2019 GRANITE Chenin were from a 43 year old parcel of sustainably and dry farmed bush vines planted in the decomposed Granite soils of the Paardeberg. These very deep decomposed Granite soils tend to produce wines with great acidity and a flinty, stony aromatic profile.

Date(s) Harvested:

Grapes were harvested between the 24th January and 2nd February 2019 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:

The 2019 growing season was again very dry and yields were well below normal, resulting in wines with incredible texture, depth and concentration. The Granite soils retain some moisture deep down, and the vines use this to retain a freshness to balance the texture. The palate of the GRANITE Chenin is always tight, long, and flinty with notes of citrus blossom, quince, fynbos and fennel. Ageing potential 10 – 20 years, this wine will show optimally if decanted when drunk within the first 3 years after bottling.

