

# Mullineux Family 2009 Straw Wine

**Varieties:** 100% Chenin blanc

**Bottling Date:** 13 April 2010  
**Production:** 3 865 bottles / 320 cases  
(375ml)  
**Wine of Origin:** Swartland

## **Source of Grapes:**

Grapes for our 2009 Straw Wine come from a single parcel of 29 year-old Chenin blanc planted in the stony Shale and Schist based soils of Riebeek Kasteel Mountain. This is the parcel of Chenin that gives us the best acidity at harvest. We lease the parcel on a long term basis, and have close and direct involvement in its complete viticultural management.

**Date Harvested:** 7<sup>th</sup> February 2009

## **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 in the shade 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 (for 36 hours) whole bunch, and racked directly to old 225L barrels. A small amount of sulphur (30ppm) is added to inhibit bacteria, and as with all our wines, fermentation is allowed to proceed naturally, without any other additions. Fermentation takes roughly 6 months, and ends naturally. To build complexity, the barrels are not topped, and the wine is bottled unfiltered and unfined.

## **Maturation:**

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

## **Technical Details at Bottling:**

Alc	RS	TA	VA	TSO2	FSO2	pH
8,0%	377g/l	11,5g/l	1,54	117	7	3,30

**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 super intense, dizzying mouth feel is balanced by a clean, fresh and very long finish of dried apricots. Best served chilled at 9 to 11 °C.

