

SOUTH AFRICA



*Mullineux*

*Handcrafted wines from the heart of the Swartland*

**Wine:** **2014 Mullineux White Blend**  
73% Chenin Blanc, 13% Clairette Blanche, 7% Viognier , 7% Semillon Gris  
**Bottling Date:** 12<sup>th</sup> June 2015  
**Production:** 21300 bottles / 1 775 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
13.5%	-	2.7 g/l	5.6 g/l	0.61	132	34	3.5

**Source of Grapes:**

Grapes for our 2014 white blend come from five sustainably farmed vineyard parcels in different parts of the Swartland: One parcel of 35 year-old Chenin Blanc planted in the stony Shale and Schist based soils of the Kasteelberg; two parcels of 40-70 year-old dry land, bush vine Chenin, one parcel of 80 year old Clairette blanche and a 55 year old Heritage Semillon Gris vineyard grown in the decomposed Granite of the Paardeberg; and a parcel of 16 year-old Viognier planted on the rolling, iron-rich soils west of Malmesbury.

**Date(s) Harvested:**

Grapes were hand-harvested between the 27th January and 13th February 2014

**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 SO<sub>2</sub> 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 3<sup>rd</sup> and 4<sup>th</sup> 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.