SWARTLAND

Mullineux

2017 Mullineux Straw Wine

Varietal(s): *100% Chenin Blanc*
Bottling Date: *13 January 2018*
Production: *11880 bottles / 990 cases*
Wine of Origin: *Swartland*

Technical Details at Bottling:
Alcohol 9.5% - RS 307 g/l - TA 11.3 g/l - pH 3.54

Source of Grapes:
From one parcel of 37 years-old Chenin on the stony Shale and Schist based soils of the Kasteelberg and one parcel of 40+ year-old dry land bush vine Chenin in the decomposed Granite of the Paardeberg. These are the parcels that gives us the best acidity at harvest.

Date(s) Harvested:
Grapes were harvested between the 26th January and 13th February 2017.

Yields:
Harvested: 5 tons/ha = 30 HL/ha. Final yields after drying: 100L/ton = 6HL/ha.

Winemaking:
Grapes are hand-harvested at normal ripeness level of 23° Brix then left to dry in the shade outdoors for 2-4 weeks. This allows moisture to evaporate naturally from the berries, concentrating sugars, acids and flavour. When the grapes have shrivelled half way to becoming raisins they are crushed and pressed whole bunch, and racked to old 225L barrels. A little sulphur is added to inhibit bacteria but allow the natural yeast to ferment. Fermentation takes ca. 6 months and stops naturally when the yeast cannot ferment further. The barrels are then treated differently: Some are not topped, but allowed to oxidize slowly, to build complexity. Some are topped every few months, but left without sulphur, and the remaining barrels are dosed with sulphur and topped every couple of months to maintain their purity and fruit. After 12 months the barrels are racked, blended and bottled unfiltered and unfined.

Maturation:
12 months in old (5th fill) 225L French oak barrels

Tasting Note:
Bright yellow gold in colour with a rich, viscous appearance. This is a complex, enticing blend of dried apricots and orange peel, with notes of almonds and honey. The intense mouth-feel is balanced by a clean, fresh and vey long finish. Best served chilled at 9 to 11 °C.