

2012 Mullineux Essence Straw Wine

Varietal(s): 100% Chenin Blanc
Bottling Date: 16th January 2017
Production: 696 bottles (250ml)
Wine of Origin: Swartland

Technical Details at Bottling:

Alcohol 5% - RS 610 g/l - TA 14 g/l - pH 3.3

Vineyard Details:

Grapes for our 2012 Essence were sourced from one parcel of 33 year-old Chenin Blanc planted in the stony Shale and Schist based soils of the Kasteelberg, and one parcel of 40+ year-old dry land, bush vine Chenin Blanc grown in the decomposed Granite of the Paardeberg. These are our parcels that give us the best acidity at harvest.

Date(s) Harvested:

Grapes were harvested between the 26th January and 5th February 2012.

Yields:

Harvested: 5 tons/ha = 30 HL/ha. Final yields after drying: 50L/ton = 3HL/ha.

Winemaking:

Grapes were hand-harvested at normal ripeness level of 23° Brix and then left to dry in the shade outdoors (similar to how we dry the grapes for our Mullineux Straw Wine). This allowed moisture to evaporate naturally from the berries, concentrating sugars, acids and flavour. For this wine we let the grapes dry for an extended period to super-concentrate the sugars and acids to 50% more than for our normal straw wine! The grapes were pressed whole bunch, and racked to a single old 225L barrel. A little sulphur was added to inhibit bacteria but allow the natural yeast to ferment. Due to the extreme osmotic pressure in the juice, fermentation lasted 54 months, and once we were confident it had definitely finished fermenting we racked and bottled the wine unfiltered and unfined.

Maturation:

54 months in a single old (5th fill) 225L French oak barrel.

Tasting Note:

Dark golden in colour with a rich, viscous appearance. This is a complex, enticing blend of dried apricots and caramalised marmalade, with notes of almonds, marzipan and honey. The super-concentrated mouth-feel is balanced by an intense freshness and long, balanced finish. Best served chilled at 9 to 11 °C. Note that the wine may deposit a light sediment.

