

Mullineux & Leeu

FAMILY WINES

Wine: 2014 Kloof Street Chenin Blanc
100% Chenin blanc
Bottling Date: 14th August 2014
Production: 27 800 bottles / 2310 cases
Wine of Origin: Swartland

Technical Details at Bottling:

Alcohol	Total Extract	Residual sugar	Total acidity	Volatile acidity	Total SO ₂	Free SO ₂	pH
13.5%	-	2.9 g/l	5.8 g/l	0.4	75	25	3.25

Source of Grapes:

Grapes for our 2014 Chenin blanc come from three vineyard parcels in different parts of the Swartland: One parcel of 34 year-old Chenin blanc planted in the stony Shale and Schist based soils of Riebeek Kasteel Mountain, and two parcels of 40+ year-old dry land, bush vine Chenin grown in the decomposed Granite of the Paardeberg mountain. We follow sustainable, reasoned farming practices.

Date(s) Harvested:

Grapes were hand-harvested between the 1st February and 14th February 2014.

Yields:

Between 3 to 6 tons/ha = 24 to 33 HL/ha

Winemaking:

Grapes are chilled in our cold room then pressed whole-bunch and the juice is 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 tank (85%) and older French oak barrels (15%) for fermentation. Fermentation is with indigenous yeasts and lasts up to 6 weeks. The barrels are then racked and blended with the tank fermented portion and then bottled.

Tasting Note:

Pale straw in colour, this wine has a nose of sun ripened pears and wet granite. The palate has a vibrant acidity balanced by a soft, round texture and some pithy character. The wine has a fresh, mineral finish. Best served at 10 to 12 °C.