

SOUTH AFRICA



Mullineux

Handcrafted wines from the heart of the Swartland

Wine: **2013 Straw Wine (100% Chenin Blanc)**
Bottling Date: 29th January 2014
Production: 5520 bottles / 460 cases
Wine of Origin: Swartland

Technical Details at Bottling:

Alcohol	Residual sugar	Total acidity	Volatile acidity	Total SO ₂	Free SO ₂	pH
10,0%	268.8 g/l	10,4 g/l	1,14	169	19	3,37

Source of Grapes:

From one parcel of 35 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 grown in the decomposed Granite of the Paardeberg mountain. These are the parcels that gives us the best acidity at harvest.

Date(s) Harvested:

Grapes were hand-harvested between the 26th January and 5th February 2013

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 shriveled half way to becoming raisins they are crushed and pressed whole bunch, and racked straight to old 225L barrels. A small amount of sulphur is added to inhibit bacteria but allow the natural yeast to ferment. Fermentation takes roughly 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 and blended, and the wine is bottled unfiltered and unfined.

Maturation:

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

Tasting Note:

Deep golden straw in colour, with a rich, viscous appearance. The nose and palate is a complex, enticing blend of dried peaches, apricots and marmalade, with savoury, nutty aromas of almonds, marzipan and honey. The intense mouth-feel is balanced by a clean, fresh and very long finish of dried apricots. The wine is best served chilled at 9 to 11 °C.

