

SWARTLAND



Mullineux

2020 Mullineux IRON Chenin Blanc

Variety: 100% Chenin Blanc
Bottling Date: 7th January 2021
Production: 1560 bottles / 260 cases and 60 magnums
Wine of Origin: Swartland

Vineyard Details:

Hailing from the red rich, gravelly-clay Koffieklip soils on the rolling hills outside of Malmesbury, this dry land bush vine vineyard is always our first to ripen. In 2018 we took over the whole parcel, allowing us to allocate rows that would truly show the natural texture, alluring extract and balanced acidity that these small and concentrated Chenin Blanc grapes, grown on IRON soils, contribute to the variety and final wine.

Date(s) Harvested:

The grapes were harvested on 20 January 2020 with a yield of just below 3.7 tons/ha, which translated to 20HL/ha.

Winemaking:

The IRON Chenin Blanc vineyard will always have a low juice-to-berry ratio, due to its adaptability to the soil in conjunction with its meso-climate, which is why we are incredibly careful when hand-harvesting these minuscule quantities. After oxidative pressing to barrel, indigenous yeast took it through primary fermentation and natural malolactic fermentation was not inhibited. Sulphur was only added after natural setting occurred, and the 2020 vintage was bottled after 11 months, as stability was reached with ease due to the vineyard's natural adjustment to the drier conditions of the more recent years.

Maturation:

This wine was matured for 11 months in 3rd fill 500L French oak barrels.

Tasting Note:

The naturally higher extract, focused acidity and lower sugar-to-alcohol conversion, meld together to define IRON Chenin Blanc in this maiden vintage release. With concentrated apple butter, delicious yellow orchard fruits and lightly struck match on the nose, as well as an impressively layered palate that dances with Loquats and pithy citrus peel, this wine is a true testament of the success of the single soil terroir focus, in this range. We foresee the age-ability of this wine to exceed two decades, and it is thus recommended that the wine is decanted when drunk within the first 3 years after bottling.

Technical Details at Bottling:

Alcohol 12.99% - RS 1.9 g/l - TA 6.3 g/l - pH 3.4

