SWARTLAND

Mullineux

2015 Mullineux Straw Wine



Variety:	*100% Chenin Blanc*
Bottling Date:	*6 February 2015*
Production:	*528 cases*
Wine of Origin:	*Swartland*

Vineyard Details:
From one parcel of 35 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 2015 with a yield of 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 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:
Golden straw in colour with a rich, viscous appearance. This is a complex, enticing blend of dried apricots and marmalade, with notes of almonds, marzipan and honey. The intense mouth-feel is balanced by a clean, fresh and long finish. Best served chilled at 9 to 11 °C.

Technical Details at Bottling:
Alcohol 10.0 % - RS 293.6 g/l - TA 10.3 g/l - pH 3.2