SWARTLAND

Mullineux

## 2016 Kloof Street Chenin Blanc




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| Variety: | *100% Chenin Blanc* |
| Bottling Date: | *28 August 2016* |
| Production: | *2 895 cases* |
| Wine of Origin: | *Swartland* |

Vineyard Details:
*Grapes for our 2016 Chenin Blanc come from three sustainably farmed vineyard parcels in different parts of the Swartland: One parcel of 35 year old Chenin planted in the stony Shale and Schist based soils of Kasteelberg, and two parcels of 40+ year-old dry land, bush vine Chenin grown in the decomposed Granite soils of the Paardeberg.*

Date(s) Harvested:
*Grapes were harvested between the 1st February and 11th February 2016 with a yield of 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 $SO_2$ 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 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.*
*Drinking beautifully now and best served at 10 to 12 ˚C.*

Technical Details at Bottling:
*Alcohol 13.0 % - RS 3.4 g/l - TA 4.7 g/l - pH 3.66*