SWARTLAND

Mullineux

2016 Mullineux GRANITE Chenin Blanc



Variety: *100% Chenin Blanc*
Bottling Date: *13th January 2017*
Production: *203 cases*
Wine of Origin: *Swartland*

Vineyard Details:
Grapes for our 2016 Granite Chenin were from 2 parcels of sustainably farmed old vine, dry farmed bush vines planted in the decomposed Granite soils of the Paardeberg. The vineyards are 39 and 43 years old. These very deep decomposed Granite soils tend to produce wines with great acidity and a flinty, stony aromatic profile.

Date(s) Harvested:
Grapes were harvested between the 29th January and 6th February 2016 with a yield of 6 tons/ha (30HL/ha)

Winemaking:
Grapes were first chilled in our cold room then pressed whole-bunch and the juice 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 barrel for fermentation which is with indigenous yeasts and lasts for about 4 weeks. The wine is left in barrels, on its lees, until spring, during which time malolactic fermentation has completed. The barrels are racked and blended just before the following vintage and bottled unfiltered.

Maturation:
11 months in 3rd and 4th fill French oak barrels.

Tasting Note:
The Granite Chenin tends to exhibit a fantastic natural acidity that balances the texture and mid-palate that all Swartland white wines possess. The nose is flinty with some stone fruit and citrus aromatics. Aging potential 5 – 10 years, this wine will show optimally if decanted when drunk within the first 3 years after bottling.

Technical Details at Bottling:
Alcohol 13.5 % - RS 2.1 g/l - TA 5.4 g/l - pH 3.42