SWARTLAND

Mullineux

2016 Mullineux Old Vines White



Varieties: *62% Chenin Blanc, 15% Grenache Blanc, 11% Viognier, 8% Clairette Blanche, 4% Semillon Gris*
Bottling Date: *1st March 2017*
Production: *1 160 cases*
Wine of Origin: *Swartland*

Vineyard Details:
From 7 sustainably farmed vineyard parcels in different parts of the Swartland: one parcel of 39 year-old Chenin and a parcel of 9 year old Grenache Blanc on the stony Schist based soils of the Kasteelberg; two parcels of 40-66 year-old dry land bush vine Chenin, one parcel of 42 year old Clairette Blanche and a 58 year old heritage Semillon Gris vineyard grown on the decomposed Granite of the Paardeberg; and a parcel of 19 year-old Viognier on the iron-rich soils of the rolling hills west of Malmesbury.

Date(s) Harvested:
Grapes were harvested between the 26th January and 13th February 2016.

Yields:
Between 4 to 6 tons/ha = 24 to 33 HL/ha.

Winemaking:
As each parcel is harvested the grapes are chilled in our cold room. The grapes are then pressed whole-bunch and the juice is allowed to settle overnight. Minimal SO2 is added and, as with all our wines, no other additions are made. The juice is then racked to barrel for fermentation. Fermentation is with indigenous yeasts and lasts up to 8 weeks. The wine is left without additional sulphur on its lees until spring. During this time the wine finished malolactic fermentation. The barrels are racked and blended just before the following vintage and bottled unfiltered.

Maturation:
11 months in 3rd and 4th fill French oak 500L barrels and one new 2000L Foudre.

Tasting Note:
This wine has a nose of ripe, green citrus fruit and Christmas spices. The palate is fairly full and richly textured with notes of ripe pears, almonds and peaches. The finish is fresh and clove-like. Best served at 10 to 12 °C, this wine will show optimally when decanted in the first 3 years after bottling.

Technical Details at Bottling:
Alcohol 13.0 % - RS 2.5 g/l - TA 5.1 g/l - pH 3.34