SWARTLAND

Mullineux

2016 Mullineux QUARTZ Chenin Blanc



Variety: *100% Chenin Blanc*
Bottling Date: *13th January 2017*
Production: *130 cases*
Wine of Origin: *Swartland*

Vineyard Details:
Grapes for our 2016 Quartz Chenin were from a single parcel of sustainably farmed 35 years old vines planted in a quartz kloof on the Kasteelberg. This parcel of Chenin gives the best expression of this quartz terroir – fresh minerality with lovely texture.

Date(s) Harvested:
Grapes were harvested between the 29th January and 6th February 2016 with a yield of 6 tons/ha (33HL/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:
This wine is lemon-straw in colour, with a mineral character on the nose and hints of oatmeal, ripe citrus and spice. There is white peach, oatmeal and almonds on the creamy palate which finishes with a fresh, lemon pithiness. 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 13.0 % - RS 1.4 g/l - TA 5.7 g/l - pH 3.45