SWARTLAND Mullineux

2017 Kloof Street Chenin Blanc



Variety:	*100% Chenin Blanc*
Bottling Date:	*24 October 2017*
Production:	*3 500 cases*
Wine of Origin:	*Swartland*

Vineyard Details:
Grapes for our 2017 Chenin Blanc come from three sustainably farmed vineyard parcels in different parts of the Swartland: One parcel of 36-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.

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Date(s) Harvested:
Grapes were harvested between the 1st February and 11th February 2017 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 1.4 g/l - TA 4.8 g/l - pH 3.55