SWARTLAND

Mullineux

2017 Mullineux GRANITE Chenin Blanc



Variety: *100% Chenin Blanc*
Bottling Date: *15th December 2017*
Production: *6408 bot534 cases and 166 magnums*
Wine of Origin: *Swartland*

Vineyard Details:
Grapes for our 2017 GRANITE Chenin were from 2 40-year-old parcels of sustainably and dry farmed bush vines planted in the decomposed Granite soils of the Paardeberg. 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 2017 with a yield of 4 tons/ha (24HL/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:
Though the 2017 growing season was dry, the Granite soils retain good moisture deep down, and the vines use this to retain a great freshness to balance the texture the wine has on the palate. The nose has aromas of yellow stone fruit and limes. The palate has a creamy texture, lifted by a zesty acidity, with subtle notes of elderflower and coriander spice, and flinty undertones. Ageing potential 10 – 20 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 1.3 g/l - TA 5.2 g/l - pH 3.50