SWARTLAND

Mullineux

2018 Mullineux GRANITE Chenin Blanc



Variety: *100% Chenin Blanc*
Bottling Date: *4th December 2018*
Production: *450 cases*
Wine of Origin: *Swartland*

Vineyard Details:
Grapes for our 2018 GRANITE Chenin were from two 42+ 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 2018 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:
The 2018 growing season was again very dry and yields were well below normal, resulting in wines with incredible texture, depth and concentration. The Granite soils retain some moisture deep down, and the vines use this to retain a freshness to balance the texture. The palate is tight, long, flinty with notes of grapefruit and cinnamon spiced apples. 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 14.0 % - RS 2.1 g/l - TA 5.4 g/l - pH 3.32