SWARTLAND

Mullineux

2019 Kloof Street Chenin Blanc



Variety:	*100% Chenin Blanc*
Bottling Date:	*11 July 2020*
Production:	*3 500 cases*
Wine of Origin:	*Swartland*

Vineyard Details:
Grapes for our 2019 Chenin Blanc come from three sustainably farmed vineyard parcels in different parts of the Swartland: One parcel of 38 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.

Date(s) Harvested:
Grapes were harvested between the 1st February and 11th February 2019 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 SO2 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:
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 2.0 g/l - TA 5.2 g/l - pH 3.40