SWARTLAND

Mullineux

2019 Mullineux QUARTZ Chenin Blanc



Variety: *100% Chenin Blanc*
Bottling Date: *9th January 2020*
Production: *240 cases*
Wine of Origin: *Swartland*

Vineyard Details:
Grapes for our 2019 QUARTZ Chenin were from a single parcel of sustainably farmed 38 years old vines planted in a quartz kloof on the Kasteelberg. This parcel of Chenin gives the best expression of the quartz terroir with fresh minerality with lovely texture.

Date(s) Harvested:
Grapes were harvested between the 26th January and 5th February 2019 with a yield of 5 tons/ha (30HL/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 2019 growing season was again very dry and yields were 30% below normal, resulting in wines with incredible texture, depth and concentration. The 2019 QUARTZ Chenin has a flinty and white melon perfume. The palate is grippy and packed with stone fruit, spice and a suggestion of naartjie and white pears. 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 13.0 % - RS 1.1 g/l - TA 5.1 g/l - pH 3.49