SWARTLAND

Mullineux

2020 Mullineux GRANITE Chenin Blanc



Variety: *100% Chenin Blanc*
Bottling Date: *9th January 2021*
Production: *165 cases*
Wine of Origin: *Swartland*

Vineyard Details:
Our Old Vines GRANITE Chenin Blanc, originates from a dry land 44-year-old bush vine vineyard. This is our highest altitude Granite soil vineyard on the Paardeberg from which we expect our most elevated perceived freshness, flintiness and blossom-like perfume. This contributes towards linear ageing, due to the decomposed soils allowing for the deepest root formation, and therefore the fullest and coolest vineyard canopy of all our sites.

Date(s) Harvested:
The grapes were harvested between 24 January and 3 February 2020 with a yield of 4 tons/ha, which translated to 24HL/ha.

Winemaking:
After being hand-harvested in the cool higher altitude air, these GRANITE Chenin Blanc grapes were whole-bunch pressed oxidatively to barrel where natural fermentation commenced, and no inhibition of malolactic fermentation occurred. Minimal SO2 was then added and, in line with our ethos, no further additions were made. The wine was left in barrels on its lees until spring, then racked and blended just before the following vintage and bottled unfiltered.

Maturation:
This wine was matured for 11 months in 3rd and 4th fill 500L French oak barrels.

Tasting Note:
The cooler evenings of the 2020 growing season, worked in unison with the GRANITE soils to further express the tight long flinty notes of citrus blossom, fynbos and yellow grapefruit, whilst the warm days lead to even ripening bunches, protected by the shade of its leaves growing on these reflective soils. As to be expected from its GRANITE soils, this wine will have a long, slow linear progression as it opens up and this will be mirrored in its great age-ability and will provide the most drinking pleasure if decanted.

Technical Details at Bottling:
Alcohol 13.5 % - RS 1.9 g/l - TA 6 g/l - pH 3.4