SWARTLAND

Mullineux

2020 Mullineux Old Vines White



Varieties: *65.5% Chenin Blanc, 17.5% Clairette Blanche, 5.2% Grenache Blanc, 4% Viognier, 4.7% Semillon Gris, 3.1% Verdelho*
Bottling Date: *30th October 2020*
Production: *2 746 cases*
Wine of Origin: *Swartland*

Vineyard Details:
Our focus for the 2020 Old Vines White was on 8 sustainably farmed parcels that are up to 66 years old. The Schist soils of Kasteelberg are home to structured Chenin Blanc, Verdelho, Clarette Blanche and Grenache Blanc. To balance this, freshness and fragrance inherent in wines from Granite soils, are found in our Semillon Gris, Viognier and Chenin Blanc, grown on the Paardeberg. Finally, an Iron soil vineyard which creates Chenin Blanc with elegant intensity, was used to complete this Swartland white blend.

Date(s) Harvested:
The grapes were harvested between the 21st January and 5th February 2020 with a yield of 4 to 6 tons/ha = 24 to 33 HL/ha.

Winemaking:
As each parcel was harvested, the grapes were chilled in our cold room. The grapes were then pressed whole-bunch and the juice was allowed to settle overnight. Minimal SO2 was added and, as with all our wines, no other additions were made. The juice was then racked to barrel indigenous yeasts fermentation and lasted approximately 8 weeks. The wine was left without additional sulphur on its lees until spring. During this time the wine finished malolactic fermentation. The barrels were racked and blended just before the 2021 vintage and bottled unfiltered.

Maturation:
This wine was aged for 10 months in 3rd to 5th fill French oak 500L barrels and one new 2000L Foudre.

Tasting Note:
This is our signature expression of the texture and complexity of the Swartland. A blend of Old Vine Chenin blanc with Mediterranean varieties, in 2020 this leads to a floral fragrant wine, with crushed stones, blanched cinnamon and an enticing nectarine and flinty focus. The full, layered palate is balanced by a vibrant acidity and flavours of yellow grapefruit and hints of aromatic spice. Best served at 10 to 12 °C, this wine will show optimally when decanted in the first 3 years after bottling.

Technical Details at Bottling:
Alcohol 14.0 % - RS 1.9 g/l - TA 5.3 g/l - pH 3.32