SWARTLAND

Mullineux

2020 Mullineux SCHIST Chenin Blanc



Variety: *100% Chenin Blanc*
Bottling Date: *8th January 2021*
Production: *370 cases*
Wine of Origin: *Swartland*

Vineyard Details:
Grown in the Schist soils on Roundstone Farm, the home of Mullineux, these sustainably farmed Chenin Blanc bush vines produce small clusters, tiny grapes, and thicker skins, which lend to the structure of this wine. Planted on a contour to conserve soil integrity and ensure erosion control, this wine exudes the exact sunshine, freshness and phenolic balance that define our SCHIST Chenin Blanc.

Date(s) Harvested:
The grapes were harvested between 28 and 31 January 2020 with a yield of 5 tons/ha, which translated to 30HL/ha.

Winemaking:
Hand-harvested in the early morning fresh air, these grapes were oxidatively whole-bunch pressed to barrel where natural fermentation started. No additions were made to the wine until all the natural yeast and malolactic microbes achieved what they were destined to do, and natural settling was completed. The wine was left in barrel on its lees until spring, when it was 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 2020 growing season consisted of warm days and cool nights, which contributed to the inviting phenolic balance, full palate and jubilant freshness that you would come to expect from SCHIST soils in these growing conditions. With nuances of Asian pear and fennel bulb, combined with fresh quince and ruby grapefruit, these are precisely the highlights that lead to a great texture and zesty finish, synonymous with Chenin Blanc grown on SCHIST soils. The ageing potential is 10 to 20 years, and this wine will show optimally if decanted when drunk within the first 3 years after bottling.

Technical Details at Bottling:
Alcohol 13.5 % - RS 1.7 g/l - TA 6 g/l - pH 3.43