SWARTLAND

Mullineux

2021 Mullineux Old Vines White



Varieties: *62% Chenin Blanc, 10% Clairette Blanche, 9% Viognier, 7% Grenache Blanc, 6% Semillon Gris, 6% Verdelho*
Bottling Date: *25 January 2022*
Production: *2 086 cases*
Wine of Origin: *Swartland*

Vineyard Details:
Our 2021 Mullineux Old Vines White continues the marriage of old vine Chenin Blanc with Mediterranean varieties planted on the Granite, Schist and Iron based soils of the Swartland. Low yielding old-vine Chenin Blanc brings incredible texture as the backbone of the blend and is grown on all three soil types. Layers of lively freshness, salinity and opulent fragrance are brought by Grenache Blanc, Clairette Blanche, Semillon Gris, Verdelho and Viognier. All the vineyards are sustainably farmed and are up to 67 years old.

Date(s) Harvested:
The grapes were hand-harvested between the 28th January and 15th February with a yield of 2 to 5 tons/ha, which translated to an average of 30 HL/ha.

Winemaking:
Each vineyard for our Mullineux Old Vines White was carefully hand-harvested to respect the low juice-to-berry ratio inherent to the old vines. Once the cool grapes were oxidatively whole-bunch pressed, the juice was allowed to settle overnight. Indigenous yeast saw the wine through its primary fermentation that lasted up to nine weeks and any natural malolactic fermentation was allowed to take its course. The wine was left on its lees in barrel until spring to refine and build on the complex flavours of this signature ensemble. It was then racked after 11 months, left to settle for another 30 days and the final blend was bottled just before the 2022 harvest.

Maturation:
This wine was aged for 11 months in 3rd to 5th fill French oak 500L barrels and one new 2000L Foudre.

Tasting Note:
The cool winter preceding the 2021 harvest resulted in a slow and gradual ripening period which in turn contributed to the great texture and complexity of this wine, our signature expression of old vines from the Swartland. This blend of Old Vine Chenin blanc with Mediterranean varieties pairs extremely well with fragrant and spicy cuisine like Cape Malay Bobotie. The floral nose shows upfront aromas of white peach blossom, Forelle pear and hints of white pepper, whilst the palate bursts with vibrant acidity, sumptuous nectarines and yellow grapefruit.

This wine is best served at 10 to 12 °C and whilst it will benefit from ageing, it could be enjoyed young and will show optimally if decanted.

Technical Details at Bottling:
Alcohol 13.62 % - RS 1.9 g/l - TA 5.92 g/l - pH 3.30