SWARTLAND

Mullineux

2021 Mullineux Straw Wine



Variety: *100% Chenin Blanc*
Bottling Date: *1 February 2022*
Production: *1 275 cases*
Wine of Origin: *Swartland*

Vineyard Details:
Each harvest our freshest two old vine Chenin Blanc vineyards which provide natural acidity have become integral in the creation of our Mullineux Straw Wine. These are from a 44-year-old Granite soil vineyard on the Paardeberg and a 40-year-old Schist soil vineyard on Kasteelberg, respectively.

Date(s) Harvested:
The grapes were harvested between the 8th February and 12th February 2021 which yielded 4 tons/ha and 80L/ton = 5HL/ha after drying.

Winemaking:
The Chenin Blanc was hand-harvested at a traditional ripeness level for a dry wine and then left to desiccate outdoors in the shade for 16 to 30 days. This process allows for the moisture to evaporate naturally from the berries, concentrating the sugars, acids and flavour. Once the grapes were shrivelled half-way to becoming raisins they were crushed, whole-bunch-pressed and racked to old 225L barrels. The long, slow natural yeast fermentation which lasted for eleven months ensured layer upon layer of complex texture and flavour. We let it stop naturally when the yeast couldn't ferment any further and the wine was then racked, blended and bottled unfined and unfiltered.

Maturation:
This wine was aged for 11 months in old (minimum 5th fill) 225L French oak barrels.

Tasting Note:
The luminous, viscous and bright golden colour reflects beautifully in the light as you swirl your glass, highlighting the well-balanced acidity of this vintage of our Mullineux Straw Wine. This Granitic freshness is reminiscent of wines grown in these ancient Swartland soils. The palate reveals complex layers of sun-dried apricots, limes and a distinct pithiness, all characters culminating from the rich Schist soils of Kasteelberg, which in turn develop into an enticing Meebos-like salinity and intense velvety mouth feel. Best served chilled at 9 to 11 °C.

Technical Details at Bottling:
Alcohol 8.5 % - RS 330 g/l - TA 10.8 g/l - pH 3.19