SWARTLAND

Mullineux

2023 Kloof Street Chenin Blanc



Variety: *100% Chenin Blanc*
Bottling Date: 17 *May 2024*
Production: *4 750 cases*
Wine of Origin: *Swartland*

Vineyard Details:
The grapes for our 2023 Chenin Blanc come from three sustainably farmed vineyard parcels in different parts of the Swartland: One parcel of 41-year-old Chenin planted in the stony Shale and Schist based soils of Kasteelberg, and two parcels of 40+ year-old dry land, bush vine Chenin grown in the decomposed Granite soils of the Paardeberg.

Date(s) Harvested:
These parcels were harvested were between the 8th and 17th of February 2023 with yields of between 3 to 6 tons/ha = 24 to 33 HL/ha.

Winemaking:
The grapes were chilled in our cold room then pressed whole-bunch, which allowed for the juice to settle overnight. The juice was then racked to tank and older French oak barrels for fermentation with indigenous yeasts and this process lasted approximately six weeks. The barrels were then racked, blended with the tank fermented portion and bottled.

Tasting Note:
This wine has a nose of sun ripened pears and wet granite. The palate has a vibrant acidity balanced by a soft, round texture and some pithy character and finishes with a fresh minerality. Drinking beautifully now and best served at 10 to 12 ℃.

Technical Details at Bottling*:*
Alcohol 13.0 % - RS 2.6 g/l - TA 5.6 g/l - pH 3.57