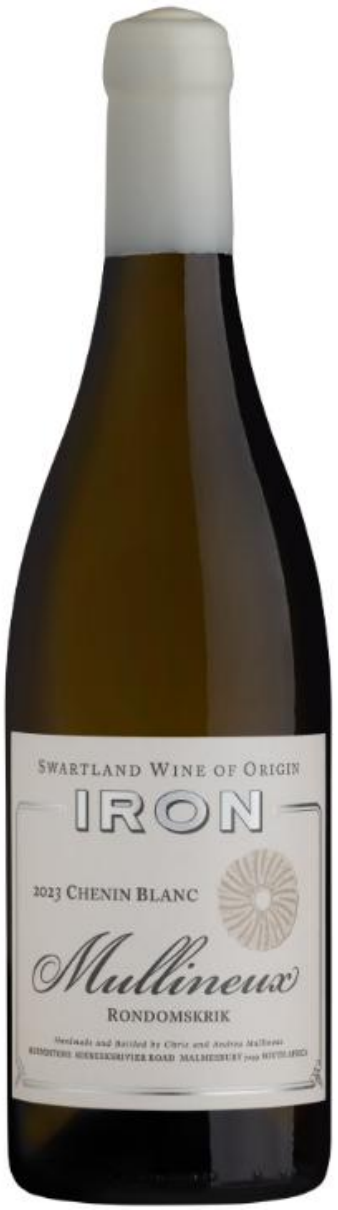
SWARTLAND

Mullineux

2023 Mullineux IRON Chenin Blanc



Variety: *100% Chenin Blanc*
Bottling Date: *16th January 2024*
Production: *528 cases*
Wine of Origin: *Swartland*

Vineyard Details:
The ripening phase of our IRON Chenin Blanc bush vine vineyard is always ahead of our other single terroir Chenin Blancs and the 2023 vintage was no different, producing the steadfast natural extract, balanced acidity and alluring texture that we've grown accustomed to receiving from the Koffieklip soils where these vines live. This very special vineyard, now exclusively farmed for the IRON Chenin Blanc by the Mullineux team, is situated on the rolling hills outside of Malmesbury, enjoys cool nights and mild days during the growing season, which further contributes to the small and concentrated grapes of this Chenin Blanc.

Date(s) Harvested:
The grapes were hand-harvested on 2nd and 3rd February 2023 with a yield of 4 tons/ha, which translated to 24HL/ha.

Winemaking:
This vintage being only the third ever release of the IRON Chenin Blanc, was managed in the cellar with the same attention to detail and careful handling of the delicate and tiny yield, as all our other wines. Both the primary and secondary fermentations spontaneously started and finished with indigenous yeast and a very small amount of Sulphur was added once the natural settling of the wine had completed.

Maturation:
This wine was matured for 11 months in 225L French oak barrels.

Tasting Note:
The IRON Chenin Blanc sees the highest natural extract of our three main Single Terroir white wines which lends to its upfront aromatics, a lower sugar-to-alcohol conversion as well as focused acidity. During December, just before harvest, these deep clay soils retain water and inhibit excess moisture uptake in the berries which in turn enhances its concentration. Notable yellow orchard summer fruits, fresh orange peel and a slight flintiness welcome one on the nose, with a multi-layered palate and slightly saline finish that round off this beautifully textural wine. Its age-ability is sure to exceed two decades, and it is thus recommended that the wine is decanted when opened young.

Technical Details at Bottling:
Alcohol 13.5 % - RS 1.9 g/l - TA 5.6 g/l - pH 3.40