SWARTLAND

Mullineux

2023 Mullineux SCHIST Chenin Blanc



Variety: *100% Chenin Blanc*
Bottling Date: *16th January 2024*
Production: *378 cases*
Wine of Origin: *Swartland*

Vineyard Details:
The home of Mullineux, Roundstone Farm, has become synonymous with our SCHIST soils, where these Chenin Blanc bush vines flourish due to the well-suited appellation, as well as being consistently sustainably farmed. These rocky soils limit vine size and so the clusters and individual grapes in turn remain smaller with a higher skin to juice ratio. This contributes to the structure of this wine and with each vintage mirror the freshness and pure sunshine that define our SCHIST Chenin Blanc.

Date(s) Harvested:
The grapes were hand-harvested between 7th and 8th February 2023 with a yield of 5 tons/ha, which translated to 30HL/ha.

Winemaking:
Carefully picked during the cool daybreak, the fruit was whole-bunched pressed to barrel where fermentation started spontaneously. Once all the natural yeast and microbes completed their predestined purpose, the wine was left to voluntary settle on its own. This Chenin Blanc spent seven months on its lees in barrel, ensued by racking, blending and unfiltered bottling to further showcase its Swartland SCHIST characteristics.

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

Tasting Note:
The 2023 growing season cool and long with no heat spikes, 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.
Highlighted by fresh quince, white peach and hints of lime, the nose of this Chenin Blanc is greatly inviting, and it follows through with a firm chalky texture and a lively, zesty finish. The ageing potential is at least 20 years, and this wine will show optimally if decanted.

Technical Details at Bottling:
Alcohol 14.0 % - RS 1.7 g/l - TA 6.3 g/l - pH 3.35