SWARTLAND

Mullineux

# 2024 Mullineux IRON Chenin Blanc




Variety: *100% Chenin Blanc*
Bottling Date: *14th January 2025*
Production: *603 cases*
Wine of Origin: *Swartland*

Vineyard Details:
*Located on the rolling hills just outside Malmesbury, this bush vine Chenin Blanc vineyard is planted in deep, IRON-rich Koffieklip soils. It consistently ripens ahead of surrounding sites. The 2024 vintage showed typical characteristics of this vineyard: high natural extract, firm acidity, and a distinctive, textural mouthfeel. This single vineyard, exclusively farmed for the IRON Chenin Blanc benefits from a growing season marked by cool nights and mild, windy days. These conditions promote slow, even ripening, contributing to small, concentrated berries with well-preserved acidity and structure. The resulting wine reflects its origin - firm and balanced, with clear influence from the IRON-rich soils and precise vineyard management.*

Date(s) Harvested:
*The grapes were hand-harvested on 5th and 6th February 2024 with a yield of 4 tons/ha, which translated to 24HL/ha.*

Winemaking:
*The most rare of the single terroir wines, the IRON Chenin Blanc was crafted in the cellar with meticulous care and gentle handling, especially given its limited bottling and unique character. Both primary and secondary fermentations began and completed spontaneously using indigenous yeasts, and only a minimal amount of sulphur was added after the wine had naturally settled.*

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

Tasting Note:
*The IRON Chenin Blanc boasts the highest natural extract among our three Single Terroir white wines, contributing to its expressive aromatics, lower sugar-to-alcohol conversion, and precise acidity. In December, just ahead of harvest, the deep clay soils retain moisture while limiting excess water uptake by the berries, an effect that intensifies the wine's concentration. On the nose, you will find prominent notes of yellow orchard fruits, fresh orange peel, and a hint of flint. The palate is layered and textural, finishing with a touch of salinity. With the potential to age gracefully for over two decades, we recommend decanting when enjoyed in its youth.*

Technical Details at Bottling:
*Alcohol 13.5 % - RS 2.1 g/l - TA 6.2 g/l - pH 3.27*