SWARTLAND

Mullineux

2024 Mullineux SCHIST Chenin Blanc



Variety: *100% Chenin Blanc*
Bottling Date: *14th January 2025*
Production: *363 cases*
Wine of Origin: *Swartland*

Vineyard Details:
The Roundstone vineyard is located on rocky slopes of Kasteelberg, characterized by SCHIST-based soils. These old bush vines grow in challenging conditions, which is positive as it naturally limits vine vigor and yield smaller grape clusters with a higher skin-to-juice ratio. This results in wines with increased structure, texture, and depth. The vineyard is farmed sustainably, with consistent practices aimed at maintaining soil health and vine balance. Each vintage of this Chenin Blanc displays characteristics typical of the site: freshness, brightness, and a reflection of this appellation's great diurnal range in climate.

Date(s) Harvested:
The grapes were hand-harvested between 7th and 8th February 2024 with a yield of 5 tons/ha, which translated to 30HL/ha.

Winemaking:
Harvested in the cool of daybreak, the grapes were whole-bunch pressed directly into barrel, where spontaneous fermentation took place. Once the natural yeasts and microbes had completed their course, the wine was left to settle naturally without intervention. This Chenin Blanc matured on its lees in barrel for seven months, followed by careful racking, blending, and unfiltered bottling, highlighting the distinctive SCHIST-driven character of the Swartland.

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

Tasting Note:
The growing season leading up to the 2024 harvest was cool and prolonged, with no heat spikes. These were conditions that fostered a beautifully balanced phenolic structure, a generous palate, and the vibrant freshness characteristic of SCHIST soils under such circumstances. The nose opens with enticing aromas of fresh quince, white peach, and subtle lime, leading into a firm, chalky texture on the palate and a bright, zesty finish. With an ageing potential of at least 20 years, this Chenin Blanc is best enjoyed decanted, especially in its youth.

Technical Details at Bottling:
Alcohol 14.0 % - RS 1.3 g/l - TA 6.1 g/l - pH 3.36