SWARTLAND

Mullineux

2024 Mullineux Straw Wine



Variety:	*100% Chenin Blanc*
Bottling Date:	*13 January 2025*
Production:	*778 cases*
Wine of Origin:	*Swartland*

Vineyard Details:
Each harvest, the two old vine Chenin Blanc vineyards that we have traditionally used for our Mullineux Straw Wine, with an average age of 47 years, planted on the granite soils of the Paardeberg provide us with the superb acidity and balanced ripeness, essential for the creation of this wine.

Date(s) Harvested:
The grapes were harvested between the 12th and 15th February 2024 which yielded 4 tons/ha before the drying process, and a minuscule 100L/ton = 4HL/ha after drying.

Winemaking:
The Chenin Blanc was hand-harvested at a traditional ripeness level for a dry wine and then laid outdoors to desiccate in the shade for two to four weeks. This process allows for the moisture to evaporate naturally from the berries, concentrating the sugars, acids and depth of flavour. Once the grapes had evaporated enough water moisture, they were whole-bunch-pressed and racked to 225L barrels. The long, slow natural yeast fermentation which lasted for eleven months ensured multiple layers of complex texture and flavour. We let it stop naturally when the yeast could not ferment any further. The wine was then racked, blended and bottled unfined and unfiltered.

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

Tasting Note:
The 2024 Mullineux Straw Wine has a beautiful luminous golden colour. The exceptionally well-balanced acidity and attractive viscosity of this vin de paille-style wine is highlighted on the palate. Grown in the ancient granite soils of the Paardeberg, it has a very distinct flavour profile reminding one of Mebos, with an intense mouthfeel like that of silky lemon meringue pie. The extraordinarily fresh and lingering finish, culminating from the old vines of the Swartland, which also allow dappled sunlight to penetrate the canopies of the bush-vines and develop the stone fruit aromas of this wine. Best served chilled at 8 to 10 °C with savoury-lead or sweet desserts or a combination of hard cheeses. This is a vegan friendly wine.

Technical Details at Bottling:
Alcohol 7.5 % - RS 345 g/l - TA 11.1 g/l - pH 3.41