SWARTLAND

Mullineux

2025 Mullineux SCHIST Chenin Blanc



Variety: *100% Chenin Blanc*
Bottling Date: *14th January 2026*
Production: *579 cases*
Wine of Origin: *Swartland*

Vineyard Details:
The SCHIST Chenin Blanc sits at 400m in altitude on the rocky, schist-based slopes of Kasteelberg. These bush-vines thrive in a challenging environment that naturally restricts vigor. The resulting smaller grape clusters feature a high skin-to-juice ratio, which brings enhanced structure, depth and texture to the wine. Managed with sustainable farming practices, the vineyard maintains excellent soil health and vine balance. Every vintage reflects its unique site and wide diurnal temperature range, delivering signature freshness and brightness.

Date(s) Harvested:
The grapes were hand-harvested on 13th February 2025 with a yield of 5 tons/ha, which translated to 30HL/ha.

Winemaking:
The whole grape bunches were pressed directly into French oak barrels for natural, spontaneous fermentation using indigenous yeasts. After fermentation, the wine settled naturally without intervention and matured on its lees and then went to barrel for maturation. The process concluded with precise racking, blending, and an unfiltered bottling to preserve the distinct, schist-driven character of the Swartland terroir..

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

Tasting Note:
The extended growing season without any heat spikes shaped the 2025 vintage. These ideal conditions created a balanced phenolic structure, a generous palate and the vibrant freshness typical of the Roundstone Schist soils. Expressive aromas of fresh quince, white peach and subtle lime open on the nose, guiding into a firm, chalky texture and a bright, zesty finish. This wine has an ageing potential of 20+ years and benefits greatly from decanting when young.

Technical Details at Bottling:
Alcohol 14.0 % - RS 1.8 g/l - TA 5.9 g/l - pH 3.28