SWARTLAND

Mullineux

2025 Mullineux Straw Wine



Variety: *100% Chenin Blanc*
Bottling Date: *9 January 2026*
Production: *588 cases*
Wine of Origin: *Swartland*

Vineyard details:
The two heritage Chenin Blanc vineyards traditionally selected for Mullineux Straw Wine each harvest, averaging 47 years of age and rooted in the decomposed granite soils of the Paardeberg, deliver the vibrant acidity and harmonious ripeness that are fundamental to the complexity & balance of this wine. The Swartland sunshine allows for the grapes to ripen with gently golden and freckled skins, whilst the high altitude of 400m allow for the cooling evenings to refresh the vineyard at the end of each day.

Date(s) Harvested:
The grapes were harvested on the 11th and 14th February 2025 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, before being laid out under shade to gently desiccate for several weeks. During this time, natural evaporation reduced the berries' water content, intensifying sugars, acidity, and flavour concentration. Once the desired levels were reached, the grape clusters were pressed and transferred to 225L barrels. Fermentation proceeded slowly and naturally with indigenous yeasts over eleven months, gradually building layered texture and complexity. The wine finished fermentation on its own when the yeasts reached their natural limits. The wine was then settled, racked, blended, and bottled unfined and unfiltered.

Maturation:
This wine was fermented and settled in 11 months in neutral 225L French oak barrels.

Tasting Note:
Radiant and richly textured, the brilliant golden hue of our 2025 Mullineux Straw Wine catches the light with every swirl, hinting at the poised acidity that defines this vintage. A striking granitic freshness evokes the ancient soils of the Swartland, lending vibrancy and lift. On the palate, intricate layers of sun-dried apricot and fresh lime unfold, underscored by a subtle, appealing pithiness. These flavours, shaped by the granite soils of the Paardeberg, evolve into a captivating meebos-like salinity and a luxuriously velvety mouthfeel that lingers.
Best enjoyed well chilled at 9–11 °C.

Technical Details at Bottling:
Alcohol 7.5 % - RS 358 g/l - TA 11.5 g/l - pH 3.22