SWARTLAND

Mullineux

# 2024 Mullineux ROUNDSTONE Blanc




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| Varieties: | *Verdelho, Assyrtiko, Macabeu, Chenin Blanc, Semillon Gris, Roussanne, Vermentino, Clairette Blanche, Grenache Blanc* |
| Bottling Date: | *15th January 2025* |
| Production: | *273 cases* |
| Wine of Origin: | *Swartland* |

The wines of our Roundstone estate are a definition of place, precision, and principle. The site is grounded in tradition, yet shaped by a forward-looking vision for sustainable winemaking.

Located on the schist and quartz-rich slopes of the Swartland Mountains, Roundstone spans just over one hundred hectares of windswept, undulating and stony landscape. Defined by its ancient soils, abundant sunlight, and cooling mountain winds, the site offers a sense of place with terroir of rare character and complexity. Our white vineyards are planted with a discerning selection of Mediterranean and South African heritage varieties, chosen specifically for their ability to retain freshness and balance while growing in the Swartland's climate which is defined by warmth and clarity of light in the growing season. For over two decades, these varieties have yielded wines of precision, texture, and restrained intensity through wines that reflect the resilience of their environment and the precision of our approach. Since establishing our farming practices on the estate in 2008, we have pursued a clear path toward sustainability by transitioning to certified organic viticulture, achieving full regenerative organic certified status. This commitment is not only a safeguard for the land, but a foundation for authentic, site-driven wines that will endure for generations.

Vineyard Details:
This refined white wine originates from the distinctive, schist and quartz-rich slopes on Roundstone Estate, where the geology imparts a precise, structural clarity to the wine. Planted between 300 and 400 metres above sea level, the vines are trained as bushvines as well as stok-by-paaltjie. The vineyards follow the natural contours of the mountain while coexisting with wild fynbos corridors that promote biodiversity. This practice stabilises soils and preserves the natural resources of the site while enabling resilience in the vines and enhancing terroir.

The airflow through the canopy of these vineyards is improved by persistent south-easterly winds, which in turn also mitigates disease pressure and fosters slower, even ripening. These climatic influences, together with the vineyard's elevation and soil profile, contribute to a wine of notable precision and a site fidelity unique to Roundstone. All fruit is harvested by hand. This patient, low-intervention approach is essential to preserving both the health of the vines and the integrity of the wine.

Winemaking:
Carefully picked during the cool daybreak of early February, the fruit was whole-bunched pressed to barrel where fermentation started spontaneously. Once all the natural yeast and microbes completed their predestined purpose, the wine was left to voluntarily settle on its own. The wine spent seven months on its lees in barrel, ensued by racking, blending and unfiltered bottling to further showcase its Swartland Roundstone characteristics. This wine was matured for 11 months in 225L French oak barrels.

Tasting Note:
Highlighted by fresh white pear, fynbos and hints of Chamomile tea, the nose of this exceptional wine is in perfect harmony with its firm texture and lively finish. The ageing potential is at least 20 years and this wine will show optimally if decanted.

Technical Details at Bottling:
Alcohol 14.0 % - RS 1.9 g/l - TA 6.0 g/l - pH 3.29