SWARTLAND

Mullineux

## 2025 Mullineux Old Vines White




Varieties: *70% Chenin Blanc, 11% Clairette Blanche, 8% Viognier, 6% Grenache Blanc, 5% Sémillon Gris*
Bottling Date: *8 January 2026*
Production: *3 475 cases*
Wine of Origin: *Swartland*

Vineyard Details:
*The 2025 Mullineux Old Vines White is an elegant expression of our most mature, sustainably farmed white grape vineyards, rooted in the ancient decomposed granite soils of the Paardeberg. Each component variety, grown at an average of 400 meters in altitude, has proven its resilience in this demanding terroir, with vines in their 7th decade, shaped slowly to articulate their individual vineyard identities with clarity and grace. The growing season unfolded under exceptionally balanced conditions, marked by pronounced diurnal temperature shifts. Cool evening temperatures enhanced their measured maturation.*

Date(s) Harvested:
*The grapes were harvested between the 24th January and 17th February with a yield of 3 to 6 tons/ha, which translated to an average of 35 HL/ha.*

Winemaking:
*Each vineyard block destined for the 2025 Mullineux Old Vines White was meticulously hand-harvested, honouring the naturally low juice-to-berry ratios of these heritage vines. The grapes were pressed as whole bunches while still cool, allowing gentle oxidative stabilising before the juice settled overnight. Fermentation took place with only indigenous yeasts, extending over as long as ten weeks, including natural malolactic fermentation. The wine then matured on its lees in barrel through to spring, gaining depth, texture and nuance, before being bottled shortly before the 2026 harvest.*

Maturation:
*This wine was aged on its primary lees for 10 months in 3rd to 5th fill French oak 500L barrels and two new 2000L Foudre, before final blending.*

Tasting Note:
*This layered and expressive wine captures our hallmark interpretation of the old vines rooted in the ancient soils of the Swartland. Throughout the growing season, the vineyards experienced intermittent warm days, tempered by cool evenings and minimal rainfall. These conditions encouraged a slow, even ripening, yielding intensely concentrated berries with balanced freshness. The nose opens with aromas of fresh stone fruit and gently poached pear, unfolding onto a nuanced palate marked by notes of yellow grapefruit and ripe nectarine. A lively acidity brings precision and energy, while subtle hints of ginger and citrus linger elegantly on the finish. Best enjoyed served between 10–12 °C, this wine also promises to reward careful cellaring.*

Technical Details at Bottling:
*Alcohol 14.0 % - RS 1.9 g/l - TA 5.60 g/l - pH 3.37*