SWARTLAND

Mullineux

# Mullineux Olerasay 1º Straw Wine




Variety: *100% Chenin Blanc*
Bottling Date: *24 January 2015*
Production: *425 cases (bottle size 375ml)*
Wine of Origin: *Swartland*

Vineyard Details:
*High on the sun-soaked slopes of the Paardeberg, where the soil crumbles like ancient parchment, a quiet miracle unfolds each season. Here, old vine Chenin Blanc vines, gnarled, wise, and deeply rooted in decomposed granite, thrive in their timeless rhythm. These vineyards weren't chosen by chance. Their natural gift of vibrant acidity, layered flavour, and a firm, graceful structure made them the perfect setting for something rare. From these treasured vines, we craft a Straw Wine that balances richness with elegance, sweetness with soul.*

Date(s) Harvested:
*The grapes were hand-harvested between 2008 and 2014 with a yield on average 4 to 6 tons/ha, which translated to 24 to 33HL/ha before the desiccation process.*
*The average post-drying recovery was 10-20%, translating to 2.4 to 6.6 HL/ha.*

Winemaking and Maturation:
*By harvesting the grapes at normal ripeness and then drying them outdoors in breezy conditions, we initiate a desiccation process that does more than concentrate sugars and flavors - it also amplifies the vibrant, zesty acidity we believe is essential for crafting a well-balanced Straw Wine. After several weeks of drying, the grapes are crushed and gently pressed into 225-liter barrels, where a long, slow, natural fermentation unfolds. Each year, this fermentation naturally comes to a stop after 8 to 12 months, achieving a harmonious balance.*

*A vintage Straw Wine is always bottled, however we waited until the wine was intricate and balanced enough to do a first bottling of the Mullineux OLERASAY 1°. This wine is from barrels which have been fractionally blended for the vintages 2008 through 2014, producing many layers of complexity, nuttiness and depth. We have only bottled a portion of the Solera, and have kept a portion back to continue adding to for decades to come. We will bottle a portion of the wine every 5 to 10 years or so.*

Tasting Note:
*This is the 1st bottling of this beautifully sweet and incredibly rare wine is bright golden straw in colour, with a rich, viscous appearance. The nose and palate is a complex, enticing blend of dried peaches, apricots, honey and marmalade, with a savoury nuttiness. The intense mouth-feel is balanced by a clean, fresh and very long finish. The wine is best served chilled at 9 to 11 °C.*

Technical Details at Bottling:
*Alcohol 11.0 % - RS 262 g/l - TA 10.2 g/l - pH 3.48*