SWARTLAND

Mullineux

Mullineux Olerasay 2º Straw Wine



Variety: *100% Chenin Blanc*
Bottling Date: *17 January 2020*
Production: *515 cases*
Wine of Origin: *Swartland*

Vineyard Details:
Grapes for our Olerasay Straw Wine are sourced from the parcels of old vine Chenin Blanc that give us the best acidity at harvest. The vines are planted in the stony Schist based soils of the Kasteelberg and the decomposed Granite based soils of the Paardeberg.

Yields:
Harvested: On average 4 to 6 tons/ha = 24 to 33 HL/ha.
Final yield after drying 4 to 6HL/ha

Winemaking:
Grapes are harvested at normal ripeness levels of 22 to 23° Brix and left to dry in the shade of some trees for a few weeks. This allows the moisture to evaporate naturally from the berries, concentrating sugars, acids and flavor. When the grapes have shriveled halfway to becoming raisins they are crushed and pressed whole bunch into old 225L barrels. The juice ferments naturally for around 9 months and finishes on its own, with no fortification or filtration.

Each vintage we hold back a barrel or two of Straw Wine and blend them into our Solera, refreshing it each year with the new vintages. As we are legally not allowed to use the term Solera on the bottles, we named the wine Olerasay.

This is our second release of Olerasay and is from barrels which were fractionally blended from the 2008 through 2019 vintages, producing many layers of complexity, nuttiness and depth. We will continue adding to the Solera for decades to come, bottling a portion every 5 to 10 years or so.

Maturation:
Old 225L French oak barrels

Tasting Note:
Bright golden straw in colour, with a rich, viscous appearance. The nose and palate is a complex, enticing dried peaches, apricots, honey and marmalade, with a savoury nuttiness. The intense mouth-feel is balanced by a clean, fresh and very long finish. Best served chilled at 9 to 11 °C.

Technical Details at Bottling:
Alcohol 8.5 % - RS 331 g/l - TA 11.3 g/l - pH 3.36