SWARTLAND

Mullineux

Mullineux Olerasay 3º Straw Wine



Variety:	*100% Chenin Blanc*
Bottling Date:	*1 February 2022*
Production:	*314 cases (bottle size 375ml)*
Wine of Origin:	*Swartland*

Vineyard Details:
The vineyards we chose to make this balanced, yet very sweet and incredibly special Straw Wine are naturally very high in acid, flavour and good physical structure. To achieve these qualities, the calibre of the old vine Chenin Blanc planted on the decomposed Granite based soils of the Paardeberg are fundamental.

Date(s) Harvested:
The grapes were hand-harvested between January and February 2008-2021 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 picking the grapes at normal ripeness and then drying them in the breezy outside conditions for the desiccation process, we are not just concentrating sugar and flavour, but also increasing the intense, zesty acidity that we feel is so important in making a balanced Straw Wine. After drying for several weeks, the grapes were crushed and pressed to 225L barrels where a long, slow natural fermentation took place. The fermentation stopped at a natural balance after 8-10 months, so no additional intervention took place. A vintage Straw Wine is always bottled, but a few barrels were selected that go into a complex, Solera system of barrel-aging that was started with our first Mullineux vintage in 2008.
We decided to bottle the first iteration of OLERASAY 1º which was a fractional blend of 2008 to 2014 when it was different enough from the vintage Straw Wine. The 2º bottling took place when the 2008-2019 OLERASAY was different enough from the first release. We have now decided to release the OLERASAY 3º which has not just completed the original drying process off the vine but continued to concentrate and stabilise in barrel over all of these years, concentrating again in sugar, acidity and flavour but also in extract and layered mouthfeel. This fractionally-blended OLERASAY 3º, comprised of the 2008-2021 vintages, is incredibly complex, bringing unstoppable length.

Tasting Note:
This beautifully sweet and incredibly rare wine is unctuous and continuous seamlessly on the palate long after the first sip. One is immediately drawn in by notes of sun-dried apricots drenched with Fynbos honey. The stunning concentration and incredible balance of flavours, reminiscent of candied ginger and marzipan, make for a beautiful moreish drinking experience and very intense lingering finish, enhanced by its zesty acidity.

Technical Details at Bottling:
Alcohol 8.42 % - RS 375 g/l - TA 11.6 g/l - pH 3.31