SWARTLAND

Mullineux

Mullineux Olerasay 4º Straw Wine



Variety:	*100% Chenin Blanc*
Bottling Date:	*16 January 2024*
Production:	*372 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 2008 and 2023 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. Each year the fermentation stops at a natural balance after 8 to 12 months.

A vintage Straw Wine is always bottled however a few barrels were selected to 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, followed by the 2º in 2020 and the 3º in 2022.

The respective fractionally-blended OLERASAY 4º comprises of the 2008 through 2023 vintages, which is incredibly complex, bringing unstoppable length and freshness.

Tasting Note:
This beautifully sweet and incredibly rare cuvée immediately draws one in with notes of sun-dried apricots and Fynbos perfume on the nose. It has an unmeasurable concentration and incredible zesty acidity, making for a beautiful, balanced and refreshing drink during any occasion. The complex layers of citrus, candied ginger and marzipan will pair exceptionally well with hard cheese and charcuterie.

Technical Details at Bottling:
Alcohol 8.0 % - RS 365 g/l - TA 11.4 g/l - pH 3.33