SWARTLAND

Mullineux

Mullineux Olerasay 5º Straw Wine



Variety:	*100% Chenin Blanc*
Bottling Date:	*3 December 2024*
Production:	*2 592 bottles / 216 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 2024 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 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, the 3º in 2022 and 4º in 2023.

The respective fractionally-blended OLERASAY 5º comprises of the 2008 through 2024 vintages, which is incredibly complex, bringing unstoppable length and freshness.

Tasting Note:
This is the 5th bottling of this beautifully sweet and incredibly rare wine. The deeply rich yet vibrant and fresh palate continues seamlessly on the palate long after the first sip. One is immediately drawn in by notes of sun-dried apricots, Fynbos honey and salted marzipan. The stunning concentration and incredible balance of flavours make for a beautiful and moreish drinking experience with an intense, zesty finish.

Technical Details at Bottling:
Alcohol 7.5 % - RS 364 g/l - TA 12.2 g/l - pH 3.34