

Mullineux Signature,
Old Vines Swartland White Blend 2023
Swartland, South Africa



PRODUCER

Founded by Chris and Andrea Mullineux in 2007, this winery is now one of the most lauded in South Africa. Named 'Winery of the Year' four times by the Platter Guide in 2014, 2016, 2019 and 2020, Mullineux were also Tim Atkin MW's 'South African Winemakers of the Year' in 2016. They chose the town of Riebeeck-Kasteel, just west of Malmesbury in the Swartland, for its old vineyards on granite and schist soils, reasoning that, with such quality fruit, they would be able to make outstanding wines. It is an understatement to say they have been proved right.

VINEYARDS

The 2023 Old Vines White is a blend of eight sustainably farmed parcels that are up to 68 years old from across the Swartland. Four, composed of Chenin Blanc, Verdelho, Clarette Blanche and Grenache Blanc, are planted on the schist-based soils of the Kasteelberg. These stony soil lend structure to the blend. Two parcels of 40-65-year-old, dry land, bush vine Chenin Blanc, one parcel of Viognier and a 60-year-old heritage Semillon Gris vineyard are grown on the decomposed granite soils of the Paardeberg. The age of the vines, and the granite content in the soil, results in concentrated, complex wines with vibrant acidity. The final parcel of Chenin Blanc, grown on the iron-rich soils of the rolling hills west of Malmesbury, provides lifted acidity and rich texture.

VINTAGE

The 2023 vintage saw some heatwaves throughout the growing season, but cool evenings and very little precipitation assisted in maintaining the vine health despite the heat. Cool weather near harvest allowed for a slow and gradual ripening period which developed beautifully concentrated berries.

VINIFICATION

The grapes were harvested by hand and left to chill in Mullineux's cold room facility. The grapes were then pressed as whole bunches and the juice was allowed to settle overnight. Minimal SO₂ was added and, as with all their wines, no other additions were made. The juice was then racked to barrel for fermentation. Fermentation took place with indigenous yeasts and lasted up to ten weeks. The wine was left without additional sulphur on its lees until spring, with 11 months spent in third and fifth fill French oak 500L barrels and one new 2000L Foudre. During this time the wine finished malolactic fermentation. The barrels were racked and blended just before the following vintage and bottled unfiltered.

TASTING NOTES

This wine has lifted aromas of fresh peach, poached pears, orange blossom and dried honey. The palate is fresh, and richly textured, with notes of almond, yellow grapefruit and ginger, which follow through to a long and layered finish.

Grape Varieties	62% Chenin Blanc 13% Clairette 10% Semillon Gris 8% Grenache Blanc 5% Viognier 2% Verdelho
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Winemaker	Andrea Mullineux
Closure	Natural Cork
ABV	14%
Residual Sugar	2g/L
Acidity	5.6g/L
Wine pH	3.37
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic, Vegan