

Mullineux Single Terroir,  
`Schist` Swartland Chenin Blanc 2022  
Swartland, South Africa



Grape Varieties	<b>100% Chenin Blanc</b>
Winemaker	<b>Andrea Mullineux</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>1.9g/L</b>
Acidity	<b>5.9g/L</b>
Wine pH	<b>3.35</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

### 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. At the top of their quality ladder are the Single Terroir wines, made from small parcels of old vines, usually dry farmed on the ancient granite, quartz, schist or iron based soils of the Swartland.

### VINEYARDS

Fruit for this Chenin Blanc comes from a single parcel of dry-farmed bush vines planted in the stony shale and schist-based soils of Mullineux's farm, Roundstone, on the Kasteelberg. The soils are rocky and well-drained, producing vines with smaller and more open canopies, naturally small bunches and thick-skinned berries. This parcel of Chenin Blanc gives the best expression of the Kasteelberg soil's density with rich mouthfeel and fruit concentration.

### VINTAGE

A cold, wet winter and cool spring conditions set the vineyards up for a very good growing season which was cool and long with no heat spikes, this contributed to the inviting phenolic balance, full palate and jubilant freshness that you would come to expect from these well drained, rocky soils in these growing conditions.

### VINIFICATION

Carefully hand-picked during the cool day break, the fruit was whole-bunched pressed to barrel where fermentation started spontaneously. Once fermentation was complete, the wine was left to naturally settle. The wine then spent seven months on its lees in barrel, followed by racking, blending and unfiltered bottling to further showcase its sense of place.

### TASTING NOTES

Highlighted by fresh quince, white peach and hints of lime, the nose of this Chenin Blanc is greatly inviting. The wine's rich texture is complemented by lively acidity and a persistent finish.