

Mullineux Single Terroir,  
`Iron` Swartland Chenin Blanc 2023  
Swartland, South Africa



Grape Varieties	100% Chenin Blanc
Winemaker	Andrea Mullineux
ABV	13%
Residual Sugar	1.9g/L
Acidity	5.6g/L
Wine pH	3.4
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

## 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

Grapes for the 'Iron' Chenin Blanc are sourced from a single parcel of dry-farmed bush vines on the red iron-rich, gravel and clay rolling hills outside of Malmesbury. The soils are fast-draining, resulting in lower yields (3.7 tons/ha) and smaller berries. In 2018 the Mullineuxs took over the management of this vineyard, allowing them to select the rows that best express the unique characteristics of Chenin Blanc on this soil type: natural texture and vibrant acidity.

## 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

Grapes were first chilled in Mullineux's cold room then pressed as whole bunches, before the juice was allowed to settle overnight. Minimal SO2 was added and, as with all their wines, no further additions were made. The juice was then racked to barrel for fermentation which took place with indigenous yeasts and lasted for about four weeks. The wine was left in barrels, on its lees, until spring. In total, the wine was spent 11 months in third and fourth fill French oak barrels. The barrels were racked and blended just before the following vintage and bottled unfiltered.

## TASTING NOTES

Naturally higher extract and focused acidity meld together to define this wine. The 2023 displays concentrated aromas of yellow apple, orange peel and struck match. The impressively layered palate reveals pithy texture and mineral-laced fruit, with a refreshing saline edge.