

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



Grape Varieties **100% Chenin Blanc**

Winemaker **Andrea Mullineux**

Closure **Natural Cork**

ABV **14%**

Residual Sugar **1.7g/L**

Acidity **6.3g/L**

Wine pH **3.35**

Bottle Sizes **75cl**

Notes **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

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

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

Natural fermentation took place in oak barrels where it was then left on lees until spring, allowing time for malolactic fermentation. The wine then matured in French oak barrels for 11 months.

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.