

Mullineux Signature,
Old Vines Swartland White Blend 2024
Swartland, South Africa



Grape Varieties

- 68% Chenin Blanc**
- 14% Clairette**
- 6% Grenache Blanc**
- 6% Semillon Gris**
- 6% Viognier**

Winemaker	Andrea Mullineux
Closure	Natural Cork
ABV	13.5%
Residual Sugar	2.2g/L
Acidity	5.5g/L
Wine pH	3.29
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.

VINEYARDS

The 2024 Old Vines White is a blend of eight sustainably farmed parcels that are up to 70 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 2024 vintage in the Swartland began with above-average winter rainfall and a cool spring, delaying the start of the growing season. Early summer winds during Chenin Blanc flowering led to lower yields and open bunches, resulting in exceptionally healthy fruit. From veraison, warm days and cool nights accelerated ripening, producing small, concentrated clusters with vibrant acidity and intense fruit purity. Harvest commenced on time and Chenin Blanc, a naturally an early ripening variety, was picked before the hottest, driest part of the season, preserving freshness while expressing the vintage's hallmark texture and balance.

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 two new 2000L foudres. 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.