

Mullineux Single Terroir,
`Schist` Swartland Chenin Blanc 2024
Swartland, South Africa



Grape Varieties	100% Chenin Blanc
Winemaker	Andrea Mullineux
Closure	Natural Cork
ABV	14%
Residual Sugar	1.3g/L
Acidity	6.1g/L
Wine pH	3.36
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

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 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

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. 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

The Schist Chenin Blanc captures the vibrant freshness that is characteristic of these soils. The nose reveals enticing aromas of fresh quince, white peach and a subtle lift of lime. On the palate, a firm, chalky texture provides definition, balanced by a bright, zesty finish.