

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



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 Riebeek-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 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 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

The most concentrated of the Single Terroir white wines, reflecting the deep clay soils from which it is grown. An expressive aromatics of yellow orchard fruit, fresh orange peel and a subtle flinty edge lead into a layered, textural palate. Precise acidity and a delicate salinity carry the wine to a long, focused finish.