

Mullineux Signature,
Signature Straw Wine 2025
Swartland, South Africa



Grape Varieties	100% Chenin Blanc
Winemaker	Andrea Mullineux
Closure	Natural Cork
ABV	7.5%
Residual Sugar	358g/L
Acidity	7.3g/L
Wine pH	3.22
Bottle Sizes	37.5cl
Notes	Certified Organic, 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

This wine is made from vineyard parcels which have been specially selected for their ability to yield fruit with lifted acidity to balance out this sweet wine. One parcel is 43-year-old Chenin Blanc, grown on the stony shale- and schist-based soils of the Kasteelberg and the other is 47-year-old dry land bush vines from the decomposed Granite of the Paardeberg. The old, bush-trained wines provide complex fruit with concentrated sugars, ideal for this style.

VINTAGE

2025 was a standout vintage for Swartland and was quickly cemented as one of Mullineux's favourites. It began with good winter conditions of plentiful, rejuvenating rains and a moderate spring. December and January brought heat spikes that helped bud break and reduced disease pressure. A dry growing season pushed the harvest 10 days later than the historical average. The estate's dry-farmed bush vines benefitted from the notable diurnal shifts, as cool nights moderated the warm daytime temperatures and produced concentrated fruit. The vintage saw above-average acidity levels in white varieties, so the final Chenin Blanc holds piercing intensity.

VINIFICATION

Hand-harvested grapes were cooled under shade for several weeks to gently desiccate, intensifying sugars, acidity, and flavour concentration. Once the desired levels were reached, the grape clusters were pressed into 225L barrels for indigenous yeast fermentation for 11 months. Fermentation finished naturally, and the wine was settled, racked, blended, and bottled without fining or filtration.

TASTING NOTES

A bright gold in hue. On the nose, striking granitic notes precede a palate comprised of layers of sun-dried apricot, fresh lime, and a hint of pith. A saline finish with a rounded, soft mouthfeel.