

SOUTH AFRICA



Mullineux

Fact Sheet

Wine: 2008 Straw Wine (Chenin blanc)
Bottling Date: 22nd January 2009
Production: 3 000 bottles / 250 cases (375ml)
Wine of Origin: Swartland

Technical Details at Bottling:

Alcohol	Residual sugar	Total acidity	Volatile acidity	Total SO ₂	Free SO ₂	pH
10,5%	289 g/l	10,0 g/l	1,26	61	24	3,48

Source of Grapes:

Grapes for our 2008 Straw Wine come from a single parcel of 28 year-old Chenin blanc planted in the stony Shale and Schist based soils of Riebeek Kasteel Mountain. This is the parcel of Chenin that gives us the best acidity at harvest. We lease the parcel on a long term basis, and have close and direct involvement in its complete viticultural management.

Date(s) Harvested:

Grapes were harvested on the 2nd February 2008

Yields:

Harvested: 6 tons/ha = 33 HL/ha. Final yields after drying: 100L/ton = 6HL/ha

Winemaking:

Grapes are harvested at normal ripeness level of 23° Brix. They are left to dry outdoors in the shade for roughly 3 weeks. This process allows moisture to evaporate from the berries, concentrating sugars, acids and flavor.

When the grapes have shriveled half way to becoming raisins and the sugar has increased to about 48° Brix, they are brought to the cellar where they are crushed and pressed (for 36 hours) whole bunch, and racked straight to old 225L barrels. A small amount of sulphur (30ppm) is added to inhibit bacteria, and fermentation is allowed to proceed naturally, without any additions. Fermentation takes roughly 6 months, and ends naturally. To build complexity, the barrels are not topped, and the wine is bottled unfiltered and unfinned.

Maturation:

11 months in used (5th fill) 225L French oak barrels