

SOUTH AFRICA



Mullineux

Fact Sheet

Wine: 2008 (white blend)
82% Chenin, 6% Clairette blanche, 6% Voignier, 6% Grenache Blanc
Bottling Date: 18th December 2008
Production: 4 000 bottles / 330 cases
Wine of Origin: Swartland

Technical Details at Bottling:

Alcohol	Residual sugar	Total acidity	Volatile acidity	Free SO ₂	pH
13,5%	2,4 g/l	6,1 g/l	0,54	32	3,41

Source of Grapes:

Grapes for our 2008 white blend come from five vineyard parcels in different parts of the Swartland: One parcel of 28 year-old Chenin blanc planted in the stony Shale and Schist based soils of Riebeeck Kasteel Mountain; two parcels of 40+ year-old dry land, bushvine Chenin, and Clairette blanche, and a parcel of 7 year-old Grenache blanc, all grown in the decomposed Granite of the Paardeberg mountain; and a parcel of 8 year-old Voignier planted on the rolling, iron-rich soils west of Malmesbury. We lease each parcel on a long term basis, and have close and direct involvement in their viticultural management.

Date(s) Harvested:

Grapes were harvested between the 2nd and 19th February

Yields:

Between 4 to 6 tons/ha = 24 to 33 HL/ha.

Winemaking:

Hand picked grapes are cooled in our cold room, where after the Voignier is destemmed directly to tank, and macerated on the skins for 4 to 5 days before pressing. The Chenin, Clairette and Grenache blanc is pressed whole-bunch, and the juice is allowed to settle overnight. 20ppm SO₂ is added, and as with all our wines, no other additions are made. The juice is then racked to barrel for fermentation. Fermentation is with indigenous yeasts, and lasts up to 6 weeks. After fermentation, the wine is allowed to go through malolactic fermentation if it wants, and is left without sulphur on it's lees until spring. We will give a small amount of battonage if necessary for mouthfeel. The barrels are racked and blended just before the following vintage and bottled unfiltered.

Maturation:

11 months in used (3rd and 4th fill) French oak barrels