

# MULLINEUX FAMILY WINES

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Wine: 2008 (white blend)  
82% Chenin, 6% Clairette blanche, 6% Voignier, 6% Grenache Blanc  
Bottling Date: 18<sup>th</sup> December 2008  
Production: 4000 bottles / 330 cases  
Wine of Origin: Swartland

## Technical Details at Bottling:

Total alcohol	Label alcohol	Total Extract	Residual sugar	Total acidity	Volatile acidity	Total SO <sub>2</sub>	Free SO <sub>2</sub>	pH
13,59%	13,5%	-	2,4 g/l	6,1 g/l	0,54	80	32	3,41

## Source of Grapes:

Grapes for our 2008 white blend were sourced 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 Riebeek 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 are harvested between the 2<sup>nd</sup> and 19<sup>th</sup> 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 SO<sub>2</sub> 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 older (3<sup>rd</sup> and 4<sup>th</sup> fill) French oak barrels