

MULLINEUX FAMILY WINES

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Wine: 2009 Straw Wine (Chenin blanc)
Bottling Date: 13nd April 2010
Production: 3865 bottles / 320 cases
Wine of Origin: Swartland

Technical Details at Bottling:

Total alcohol	Label alcohol	Total Extract	Residual sugar	Total acidity	Volatile acidity	Total SO ₂	Free SO ₂	pH
8,03%	8,0%	-	377 g/l	11,5 g/l	1,54	112	7	3,30

Source of Grapes:

Grapes for our 2009 Straw Wine were sourced from a single parcel of 29 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 viticultural management.

Date(s) Harvested:

Grapes were harvested on the 7th February 2009

Yields:

Harvested: 5 tons/ha = 30 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 on racks and wires 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 54° Brix, they are brought to the cellar where they are crushed and pressed whole bunch, and racked straight to old 225L barrels. A small amount of sulphur (30ppm) is added to inhibit bacteria but allow the natural yeast to ferment. Fermentation takes roughly 6 months, and stops naturally when the yeast cannot ferment any further. Once fermentation is complete we treat the 6 barrels differently. Some barrels are not topped, but allowed to oxidize slowly, to build complexity. Some barrels are topped every few months, but left without sulphur, and the remaining barrels are dosed with sulphur and are topped every couple of months to maintain their purity and fruit. After 12 months all the barrels are racked and blended, and the wine is bottled unfiltered and unfined.

Maturation:

12 months in old (5th fill) 225L French oak barrels