

MULLINEUX FAMILY WINES

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Wine: 2010 (white blend)
70% Chenin, 10% Clairette blanche, 10% Voignier, 10% Grenache Blanc
Bottling Date: 21st January 2011
Production: 10 500 bottles / 875 cases
Wine of Origin: Swartland

Technical Details at Bottling:

Alcohol	Total Extract	Residual sugar	Total acidity	Volatile acidity	Total SO ₂	Free SO ₂	pH
13,5%	-	3,2 g/l	5,9 g/l	0,56	92	31	3,21

Source of Grapes:

Grapes for our 2010 white blend come from six vineyard parcels in different parts of the Swartland: One parcel of 30 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, bush vine Chenin, and Clairette blanche, and a parcel of 8 year-old Grenache blanc, all grown in the decomposed Granite of the Paardeberg mountain; and a parcel of 10 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 1st and 19th February 2010.

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 are 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. The barrels are left without sulphur on its lees until spring. In this time the wine finished malolactic fermentation. The barrels are racked and blended just before the following vintage and bottled unfiltered.

Maturation:

11 months in older (3rd and 4th fill) French oak barrels, and one 2000L Foudre.