

MULLINEUX FAMILY WINES

Wine: 2011 Kloof Street Chenin blanc
100% Chenin
Bottling Date: 11th May 2011
Production: 10 200 bottles / 850 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
12.5%	-	1,3 g/l	4,8 g/l	0,31	66	30	3,37

Source of Grapes:

Grapes for our 2011 Chenin blanc come from three vineyard parcels in different parts of the Swartland: One parcel of 31 year-old Chenin blanc planted in the stony Shale and Schist based soils of Riebeek Kasteel Mountain, and two parcels of 40+ year-old dry land, bush vine Chenin grown in the decomposed Granite of the Paardeberg mountain. 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 28th January and 7th February 2011

Yields:

Between 3 to 6 tons/ha = 18 to 33 HL/ha.

Winemaking:

Hand-picked grapes are cooled in our cold room, where after they 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 tank (80%) and 5 year old barrels (20%) for fermentation. Fermentation is with indigenous yeasts, and lasts up to 6 weeks. After malolactic fermentation, the barrels are racked and blended with the tank fermented portion and bottled.

Tasting Note:

Pale straw in colour, this wine has a nose of sun ripened pears and wet granite. The palate is full and rich, with a mineral, spicy finish. Best served at 10 to 12 C.