

# MULLINEUX FAMILY WINES

Wine: 2010 Straw Wine (100% Chenin blanc)  
Bottling Date: 8<sup>th</sup> March 2011  
Production: 6600 bottles / 550 cases  
Wine of Origin: Swartland

## Technical Details at Bottling:

Alcohol	Total Extract	Residual sugar	Total acidity	Volatile acidity	Total SO <sub>2</sub>	Free SO <sub>2</sub>	pH
8,5%	-	351 g/l	10,6 g/l	1,33	169	18	3,48

## Source of Grapes:

Grapes for our 2010 Straw Wine were sourced from one parcel of 29 year-old Chenin blanc planted in the stony Shale and Schist based soils of Riebeek Kasteel Mountain, and one parcel of 40+ year-old dry land, bush vine Chenin blanc grown in the decomposed Granite of the Paardeberg mountain. These are our parcels that give us the best acidity at harvest.

## Date(s) Harvested:

Grapes were harvested between the 2<sup>nd</sup> and 7<sup>th</sup> February 2010

## 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 (5<sup>th</sup> fill) 225L French oak barrels

## Tasting Note:

Deep golden straw in colour, with a rich, viscous appearance. The nose is a complex, enticing blend of dried peaches, apricots and marmalade, with savory, nutty aromas of almonds, marzipan and honey. The intense, dizzying mouthfeel is balanced by a clean, fresh and very long finish of dried apricots. The wine is best served chilled at 9 to 11 C.