

2022 Mullineux GRANITE Eikelaan Chenin Blanc

Variety: 100% Chenin Blanc Bottling Date: 6th December 2022

Production: 4870 bottles / 405 cases and 63 magnums

Wine of Origin: Swartland

Vineyard Details:

Hailing from a 46-year-old dry land bush vine vineyard named Eikelaan ("lane of Oak trees"), our GRANITE Chenin Blanc, is our highest altitude Granite soil vineyard on the Paardeberg. Due to its root formations being able to travel quite deep in the decomposed granite terroir, the canopies remain full and provide cool shade to both the fruit and the vines, thus safeguarding them from temperature fluctuations and sun. This in turn culminates in a Swartland Chenin Blanc with great elevated freshness, retention of perfume and linear ageing.

Date(s) Harvested:

The grapes were harvested between the 18^{th} and 23^{rd} of February 2022 with a yield of 4 tons/ha, which translated to 24HL/ha.

Winemaking:

Harvested by hand in the cool early morning hours, the grapes were whole-bunch pressed to barrel and the juice handled oxidatively, ensuring longevity of the wine once in bottle. Primary and secondary fermentation completed its natural respective cycles without any interference, after which minimal SO2 was added and, in line with our ethos, no further additions were made. The wine was left on the lees in its respective barrels until spring, then racked and blended just before the 2023 vintage and bottled unfiltered.

Maturation:

This wine was matured for 11 months in 4th fill 225L French oak barrels.

Tasting Note:

The cooler evenings of the long 2022 growing season, worked in unison with the GRANITE soils to develop upfront aromas of citrus blossom, summer fynbos and hints of green. The mid-palate is driven by minerality and the ever-present vibrancy that our Single Terroir Chenin Blancs are known for. As to be expected from its reflective Granitic soils, this wine will showcase a slow and extended linear progression as it ages and will provide the most drinking pleasure if decanted.

Technical Details at Bottling:

Alcohol 12.5% - RS 1.8 g/l - TA 6.0 g/l - pH 3.30

