

SWARTLAND



Mullineux

2024 Mullineux GRANITE Eikelaan Chenin Blanc

Variety: 100% Chenin Blanc
Bottling Date: 14 January 2024
Production: 6 090 bottles / 507 cases and 60 Magnums
Wine of Origin: Swartland

Vineyard Details:

Eikelaan is a dryland bush vine vineyard located on the higher altitude GRANITE-rich slopes of the Paardeberg in the Swartland and the source of our GRANITE Chenin Blanc. The vineyard's decomposed granite soils encourage deep root systems, supporting vine health and resilience in a dryland farming context. The broad canopies provide natural shade for the grapes, helping to maintain cooler fruiting zone temperatures and preserve acidity. This results in a wine that is fresh, subtly aromatic, and finely structured, reflecting both the site's elevation and the age of the vines.

Date(s) Harvested:

The grapes were harvested on the 16th of February 2024 with a yield of 4 tons/ha, which translated to 24HL/ha.

Winemaking:

Hand-harvested in the cool, early hours of the morning, the grapes were whole-bunch pressed directly to barrel, with the juice handled oxidatively to promote the finished wine's longevity in bottle. Both primary and secondary fermentations were allowed to run their natural course without intervention. In keeping with our philosophy, only a minimal amount of SO₂ was added, with no further additions made. The wine rested on its lees in barrel until spring, then was racked and blended just ahead of the 2024 harvest and bottled without filtration.

Maturation:

This wine was matured for 10 months in 225L French oak barrels.

Tasting Note:

The cool evenings of the extended growing season, together with the GRANITE soils, nurtured the development of vibrant aromas of yellow citrus blossom, summer fynbos, and subtle notes of ginger tea that greet the senses. This aromatic complexity unfolds into a beautifully pithy, mineral-driven and vibrant mid-palate. True to its reflective granitic origins, the wine promises a slow, focused evolution over time and will offer its greatest drinking pleasure when decanted.

Technical Details at Bottling:

Alcohol 13.5% - RS 1.8 g/l - TA 6.1 g/l - pH 3.22

