SWARTLAND

Mullineux

2025 Kloof Street Chenin Blanc



Variety: *100% Chenin Blanc*
Production: *4 000 cases*
Wine of Origin: *Swartland*

Vineyard Details:
The grapes for our 2025 Chenin Blanc come from two sustainably farmed vineyard parcels, both from 47+ year-old dry land, bush vine Chenin grown in the decomposed Granite soils of the Paardeberg.

Date(s) Harvested:
These parcels were harvested between the 8th and 16th of February 2025 with yields of 5 tons/ha = 30 HL/ha.

Winemaking:
The grapes were chilled in our cold room then pressed whole-bunch, which allowed for the juice to settle overnight. The juice was then racked to tank and a few older French oak barrels for fermentation with indigenous yeasts and this process lasted approximately six weeks. The barrels were then racked, blended with the tank fermented portion before final settling and bottling.

Tasting Note:
This wine has a nose of sun ripened pears and petrichor minerality. The palate has a vibrant acidity balanced by a soft, round texture and some pithy character and finishes with a fresh length. Drinking beautifully now and best served at 10 to 12 ˚C.

Technical Details at Bottling*:*
Alcohol 12.5 % - RS 2.4 g/l - TA 5.7 g/l - pH 3.61