



## 2024 Mullineux Old Vines White

Varieties: 68% Chenin Blanc, 14% Clairette Blanche, 6% Sémillon Gris, 6% Grenache Blanc, 6% Viognier  
Bottling Date: 8 January 2025  
Production: 37 850 bottles / 3 154 cases and 100 magnums  
Wine of Origin: Swartland

### Vineyard details:

*Our 2024 Mullineux Old Vines White is a refined representation of our oldest, sustainably farmed, white wine vineyards, hailing from the ancient granite soils of the Paardeberg mountain. Each of these grape varieties have stood the test of time in this extreme appellation. With vineyards up to 72 years in age and truly expressing unique vineyard characters, having adapted to the terroir over multiple decades. The vines experienced very balanced conditions during the growing season with favorable diurnal temperature changes. The cool evenings resulted in very a gradual ripening phase and ultimately, beautifully concentrated berries.*

### Date(s) Harvested:

*The grapes were harvested between the 24<sup>th</sup> January and 16<sup>th</sup> February with a yield of 3 to 6 tons/ha, which translated to an average of 35 HL/ha.*

### Winemaking:

*Each vineyard for our 2024 Mullineux Old Vines White was carefully harvested by hand to respect the low juice-to-berry ratio inherent to the old vines. After the cool grapes were oxidatively whole-bunch pressed, the juice was allowed to settle overnight. Indigenous yeast saw the wine through its primary fermentation which lasted up to ten weeks and any natural malolactic fermentation was allowed to take its course. The wine was left on its lees in barrel until spring to refine and build on the complex flavours of this signature Mullineux white wine and bottled just before the 2025 harvest.*

### Maturation:

*This wine was aged for 11 months in 3rd to 5th fill French oak 500L barrels and two new 2000L Foudre.*

### Tasting Note:

*The incredible texture and backbone of this Swartland wine is brought by the low yielding, deeply rooted old-vine Chenin Blanc. The Clairette Blanche and Grenache Blanc add layers of salinity and freshness, while the Viognier and Sémillon Gris add to its inviting aromatics. Upfront aromas of fresh grapefruit zest and powdered ginger follow through to a complex palate with layers of white pear and nectarine, finishing with a long lingering, vibrant acidity. It is best served at 10 to 12 °C and will benefit from ageing. This wine is a vegan friendly wine.*

### Technical Details at Bottling:

Alcohol 13.5 % - RS 2.2 g/l - TA 5.50 g/l - pH 3.29

