



MULLINEUX & LEEU FAMILY WINS KLOOF STREET CHENIN BLANC 2016

The grapes of different parcels, after being cooled, are softly pressed together.

After allowing the liquid to stabilize for one night, a small amount of SO₂ is added.

Following the cellar's standard guidelines, it is added only at this point of the winemaking process. 85% of the juice is then transferred in stainless steel tanks, and the remaining 15% is put into old French oak barrels to initiate the fermentation with indigenous yeast during a period of 6 weeks.

At the end of this period, the two wines are then mixed and bottled.

This straw-coloured wine gives off scents of ripe fruit, pear and wet granite.

On the palate, its vibrant acidity is well balanced by a soft texture.

A fresh minerality characterizes accompanies the finale.

Description

Type
White wine

Type of wine
Chenin Blanc

Producer
Mullineux & Leeu Family Wines

Designation of origin
Wine of Origin

Vintage
2016

Grape varieties
Chenin Blanc 100%

Bottle size
75cl

Alcohol content
13 vol.%

Country
South Africa

Pairings
Shellfish
Fish

Region
Swartland/Tulbagh