

Munneux

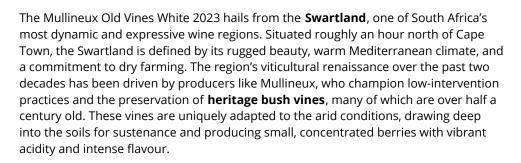
A masterful blend from Swartland's treasured old vines, this wine captures the soul of South African terroir in a textured, aromatic expression.



Old Vines White 2023

Swartland, South Africa

Region and Vineyards



The vineyards used for this cuvée are rooted in three distinct soil types: **granite**, **schist**, **and iron-rich clay**, each contributing its own structural and aromatic signature. Granite lends purity and tension, schist adds depth and minerality, while iron-rich soils bring a savoury grip and vibrant energy. All vineyards are farmed sustainably, with yields deliberately kept low—between 2 to 5 tons per hectare - to ensure quality. The result is a wine that not only encapsulates the diversity of the Swartland but also pays homage to the resilience of **old vines** and the complexity offered by the region's geological mosaic.



This wine is a field blend of **62% Chenin Blanc**, **13% Clairette Blanche**, **10% Semillon Gris**, **8% Grenache Blanc**, **5% Viognier**, and **2% Verdelho**. Grapes were hand-harvested between late January and late February at low yields (2–5 tons/ha), equating to around 30 hL/ha, ensuring high flavour concentration.

Grapes were whole-bunch pressed and the juice was oxidatively handled to stabilise phenolics. Following overnight settling, fermentation commenced with indigenous yeasts and lasted up to 10 weeks. Malolactic fermentation occurred naturally, adding depth. The wine matured for 11 months in seasoned 500L French oak barrels (3rd to 5th fill) and two new 2,000L foudres, building texture without overt oak influence. It was left on fine lees until spring and bottled unfiltered in January 2024.



Alcohol:14,00 %

Composition: 62% Chenin Blanc, 13% Clairette, 10% Sémillon Gris, 8% Grenache Blanc, 5% Viognier, 2% Verdelho







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Tasting Notes

- Color: Pale gold with green hues, clear and bright.
- **Aroma:** Ripe stone fruits, white pear, and yellow plum, lifted by floral nuances and a subtle saline edge.
- **Palate:** Multi-layered with juicy nectarine and yellow grapefruit at the core, framed by vibrant acidity and complex mineral notes. Hints of ginger and galangal bring a spicy dimension to the long, saline finish.

Did you know?

This wine represents not only a blend of grape varieties but also a blend of Swartland's geological diversity. Mullineux is a leading voice in preserving South Africa's viticultural heritage, particularly through their commitment to old vines - an asset increasingly rare in global viticulture.

Wine Pairing Ideas

- **Grilled langoustines with lemon butter** The wine's acidity and saline notes beautifully accentuate the shellfish's sweetness.
- **Roast chicken with herbes de Provence** Aromatic complexity mirrors the herbaceous profile.
- Thai-style green papaya salad Fresh citrus and spice from the wine complement the dish's punchy, tangy elements.
- Comté or aged Gruyère The nutty, umami-rich cheeses highlight the wine's textural finesse and lees influence.



James Suckling (JS): 93 Points (2022)

An aromatic, full-bodied white with aromas of mangoes, papayas, honeysuckle, grilled herbs and beeswax. Textural and lightly oily, with a fresh minerality on the finish. From vines up to 70-years-old, predominantly chenin blanc (around 75%), with viognier, clairette blanche, semillon gris, grenache blanc and verdelho. Drink now.



Robert Parker (RP): 92 Points (2022)

Opening to a slightly reductive nose, the 2022 Old Vine White offers aromas of citrus blossoms, turned earth and wax melon with yellow apples and Meyer lemon. Medium-bodied, the palate is fresh, bright and succulent, with a kiss of phenolic bitterness before finishing with a long, spicy finish. It's incredibly food friendly and will continue to deliver pleasure for years. Nicely done!







Old Vines White 2023

Vinous (Antonio Galloni) (VN): 92 Points (2022)



The 2022 White Old Vines comes from vines up to 70 years old, 75% Chenin Blanc with several other varieties. Aged almost a year in barrels and foudres, the perfumed bouquet offers hazelnut, dried honey and yellow fruit aromas. The palate is waxy in texture, very well-balanced, and understated on the entry. Then, there is a wave of slightly honeyed pithy fruit that feels very voluminous and well-defined. Quite a multi-faceted Chenin blend, this will age beautifully in bottle. (NM)



