

## Mullineux Straw Wine 2010

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Deep golden straw in colour, with a rich, viscous appearance. The nose is a complex, enticing blend of dried peaches, apricots and marmalade, with savory, nutty aromas of almonds, marzipan and honey. The intense, dizzying mouthfeel is balanced by a clean, fresh and very long finish of dried apricots.

The wine is best served chilled at 9° - 11° C

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**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Mullineux Winery

**winemaker :** .

**wine of origin :**

**analysis :** alc : 8.5 % vol   rs : 351.0 g/l   pH : 3.48   ta : 10.6 g/l   va : 1.33 g/l   fso2 : 18 mg/l

**type :** Dessert

**pack :** Bottle   **closure :** Cork

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**in the cellar :** 100% air dried Chenin Blanc, After 12 months in old French oak barrels the wine is bottled unfiltered and unfined.