

MULLINEUX FAMILY WINES

Wine: 2009 Kloof Street Swartland Rouge
73% Syrah, 12% Mourvedre, 8% Cinsault, 4% Carignan, 2% Grenache
Bottling Date: 21st January 2011
Production: 14 000 bottles/ 1 165 cases
Wine of Origin: Swartland

Technical Details at Bottling:

Alcohol	Total Extract	Residual sugar	Total acidity	Volatile acidity	Total SO ₂	Free SO ₂	pH
13,5%	29,7	2,3 g/l	5,9 g/l	0,71	74	19	3,61

Source of Grapes:

Grapes for our 2009 Kloof Street red were sourced from six vineyard parcels in different parts of the Swartland: One parcel of Mourvedre grown on the rolling, iron-rich soils west of Malmesbury; one parcel of Syrah and one parcel of Cinsault planted in the stony Shale and Schist based soils of Riebeek Kasteel Mountain; and one parcel of dry land, bushvine Syrah, one Carignan, and one Grenache all grown in the decomposed Granite of the Paardeberg mountain. Vines are aged between 12 and 40 years. We lease each parcel on a long term basis, and have close and direct involvement in their viticultural management.

Date(s) Harvested:

Grapes were harvested between the 2nd and 27th February 2009.

Yields:

Between 4 to 6 tons/ha = 24 to 33 HL/ha.

Winemaking:

Hand picked grapes are cooled in our cold room, where after they are crushed and destemmed to tank, and between 5 to 25% whole bunches are added. 25ppm SO₂ is added, and as with all our wines, no other additions are made. The must is initially pigeaged once a day. After about 4 days, fermentation begins with indigenous yeasts, and the wine is pigeaged once or twice a day, depending on extract and tannin development. Temperatures are not allowed to exceed 30 degrees centigrade. Total maceration is generally between 3 to 6 weeks, also depending on tannin development. The wine is then drained and pressed to barrel for malolactic fermentation and maturation. The different parcels are racked in Spring to blend the wine, which is then returned to barrel and bottled unfiltered and unfinned after 11 months in barrel, and 12 months blended in tank.

Maturation:

11 months, 3rd and 4th fill French oak 225L barrels & 500L demi muids.

Tasting Note:

This blend of Southern Rhone varieties has a perfumed nose of violets, spice and purple fruit. The medium to full bodied, food-friendly palate is finely textured with firm but approachable tannins, and a fresh, energizing finish. *Best served at 16 to 18 C*, this wine will benefit from decanting when drunk within the first 3 years after bottling.