

Mullineux Wine Club - October 2012

Normal Case Price: R1,170

Wine Club Price: R994.50

1. 2011 Mullineux Natural Chenin Blanc (x 2)

Wine Club Price: R153

Just one barrel (300 bottles) of this wine was made, exclusively for Wine Club members.

Alcohol	Residual sugar	Total acidity
13,0%	3,4 g/l	5,2 g/l

Winemaking

Grapes for this Chenin Blanc come from a single parcel of sustainably farmed 31 year-old vines planted in the stony Shale and Schist based soils of Riebeek Kasteel Mountain. Yields were low and the wine was completely naturally made, without anything added to or removed from the wine, including Sulphur. Fermentation and 11 months maturation was in an old French oak barrel. To protect the integrity of this sulphur-free wine, we intentionally included a small amount of its own lees to limit premature oxidation.

Tasting Note

A wine lovers wine, the Natural Chenin marches to the beat of its own drum and I promise that it will speak to you. Though this wine is 100% through malo-lactic fermentation (typically making white wine quite rich), apples and pears still dance together on the nose. A hint of toasted almonds adds to the wine's personality. The mineral palate is brought together by white fruit and wet stone with a finish that leaves you wanting to get to know this quirky wine a little better.

Food Match

This wine is PACKED full of character that will hold up to most foods. It will be an amazing pairing with most tapas and can stand up to a cream/butter based sauce. Pairing this wine with roasted mushrooms, grilled fennel and fish with a brown butter sauce would get you a second date... at least (as long as they are not freaked out by a little bit of natural, leesy haze)!

2. 2010 Mullineux Cinsault (x 2)

Wine Club Price: R153

Just one barrel (300 bottles) of this wine was made, exclusively for Wine Club members*.

Alcohol	Residual sugar	Total acidity
14,0%	1,9 g/l	5,1 g/l

Winemaking

Grapes for this wine were harvested from a parcel of sustainably farmed 34 year old bushvine Cinsault planted in the stony Shale and Schist based soils of Riebeek Kasteel Mountain. Fermentation was with indigenous yeasts and the wine was aged for 11 months in an old French oak barrel.

Tasting Note

The Cinsault has a silky, fragrant nose of wild strawberries and fresh thyme. The fragrance follows through to the palate with more savoury hints of bay leaf and tapenade. Don't let the slightly lighter colour fool you... after the fragrance seduces you into your first sip, the body and tannic structure will let you know that this Cinsault will age beautifully.

Food Match

There are always obvious matches for certain wines and the first thing that comes to mind when I think of Cinsault are grilled pork chops that have been basted with a thyme sprig, but the perfume of this wine combined with its confident tannins also make it a great match for a fragrant curry such as Cardamom Chicken (not an easy dish to find a wine match for).

3. 2008 Mullineux Straw Wine (x 2)

Wine Club Price: N/A

This is the first vintage of our Straw Wine and our first wine to get 5* from Platter. It also got 96 points from Neal Martin (when tasted blind with a Château d'Yquem '89, which he gave 95 points!), at the time the highest score attained by a South African wine. We thought you'd enjoy it with your Christmas meal!

Alcohol	Residual sugar	Total acidity
10,5%	289 g/l	10,0 g/l

Winemaking

Grapes for this Straw Wine come from a single parcel of 28 year-old Chenin Blanc vines planted in the stony Shale and Schist based soils of Riebeek Kasteel Mountain. This is the parcel of Chenin that gives us the best acidity at harvest. The grapes are harvested at normal ripeness and left to dry in the shade, outdoors for 3-4 weeks. This allows moisture to evaporate from the berries, concentrating sugars, acids and flavour. As with all our wines, fermentation is allowed to proceed naturally and takes 6-9 months. After 11 months in old French oak barrels, the wine was bottled unfiltered and unfined.

Tasting Note

Deep golden straw in colour with a rich, viscous appearance. The nose is a complex, enticing blend of dried peaches, apricots and marmalade with savoury, 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.

Food Match

Panna Cotta, Tarte Tatin, Jamie's Polenta Cake, a dessert on its own!

Jamie Oliver's Bolognese Polenta and Apple Cake

This is a superb moist cake, a bit like a clafoutis in France, but by adding breadcrumbs and using polenta it becomes very much like an Italian bread and butter pudding. Italians would cook in the embers of the fire after dinner. Easily serves 14.

Preheat the oven to 180°C/350°F/gas 4 and butter a shallow 28cm loose-bottomed cake tin. Mix the polenta, flour, breadcrumbs and sugar in a large bowl. In a separate bowl, mix together the milk, eggs, honey and olive oil. Add the wet mixture to the dry mixture, making sure you stir it all together well. Add the figs, raisins, apples, cinnamon, orange and lemon zest and salt, and stir again.

Pour the mixture into your cake tin and bake for about 50 minutes. Keep an eye on it – you may need to cover it with some foil if you find that it starts to brown too much at the edges. Before serving, sprinkle over some caster sugar. Then make sure you eat it warm – lovely with a dollop of crème fraîche and a glass of vin santo! (or Mullineux Straw Wine!)

Ingredients

- a knob of butter
- 100g stale breadcrumbs
- 3 large eggs, beaten
- 100g dried figs, chopped
- 500g firm eating apples, peeled, cored and roughly diced
- zest of 2 lemons
- 100g polenta
- 100g caster sugar, plus extra for dusting
- 100g runny honey
- 100g raisins or sultanas
- 1 teaspoon salt
- 200g plain flour, sifted
- 500ml full-fat milk
- 55ml olive oil
- ½ teaspoon ground cinnamon
- zest of 2 oranges