

MULLINEUX FAMILY WINES

Wine: 2010 Granite Syrah
Bottling Date: 11th May 2011
Production: 1150 bottles & 180 Magnums
Wine of Origin: Swartland

Technical Details at Bottling:

Alcohol	Total Extract	Residual sugar	Total acidity	Volatile acidity	Total SO ₂	Free SO ₂	pH
13,0%	31,1	1,9 g/l	5,7 g/l	0,72	74	36	3,56

Source of Grapes:

Grapes for our 2010 Granite Syrah were sourced from a single parcel of 17 year old dry land, bushvines grown in the decomposed Granite of the Paardeberg mountain. We lease the parcel on a long term basis, and have close and direct involvement in it's viticultural management. This is the parcel of Syrah that gives the best expression of the Paardeberg's terroir – freshness and perfume.

Date(s) Harvested:

Grapes were harvested on the 7th February 2010.

Yields:

4 tons/ha = 24 HL/ha.

Winemaking:

Hand picked grapes were cooled in our cold room, where after they were added 100% whole bunch to open top 500L barrels, and foot stomped to release some juice. 25ppm SO₂ was added, and as with all our wines, no other additions were made. The must was initially pigeaged once a day. After about 4 days, fermentation began with indigenous yeasts, and the wine was pigeaged once or twice a day, depending on extract and tannin development. Temperatures were not allowed to exceed 30 degrees centigrade. Fermentation lasted about 10 days, and after fermentation, another four weeks skin contact was given. The wine was then drained and pressed to barrel for malolactic fermentation and maturation. The wine was racked in Spring to blend the wine and then returned to barrel, and bottled unfiltered and unfined after a total of 15 months in barrel. Please decant (or give time!) when drunk young.

Maturation:

15 months, French oak 500L barrels 50% new.