

SOUTH AFRICA



*Mullineux*

*Handcrafted wines from the heart of the Swartland*

**Wine:** **2014 Kloof Street Swartland Rouge**  
86% Syrah, 5% Grenache, 4% Carignan, 2% Mourvedre, 2% Tinta Barocca, 1% Cinsault  
**Bottling Date:** 24<sup>th</sup> April 2015  
**Production:** 2 7 000 bottles / 2 250 cases  
**Wine of Origin:** Swartland

**Technical Details at Bottling:**

Alcohol	Total Extract	Residual sugar	Total acidity	Volatile acidity	Total SO2	Free SO2	pH
13,5%	30.3 g/l	2.7 g/l	5.5 g/l	0.58	71	22	3.61

**Source of Grapes:**

Grapes for our 2014 Kloof Street red come from eight sustainably farmed vineyard parcels in different parts of the Swartland: One parcel of Mourvedre grown on the rolling, iron-rich soils west of Malmesbury; two parcels of Syrah and one parcel of Cinsault planted in the stony Shale and Schist based soils of Kasteelberg; and one parcel of dry land, bush vine Syrah, one Carignan, one Grenache and a single parcel of gnarly old dry farmed Tinta Barocca bush vines, all grown in the decomposed Granite of the Paardeberg. Vines are aged between 12 and 40 years.

**Date(s) Harvested:**

Grapes were hand-harvested between the 2<sup>nd</sup> and 27<sup>th</sup> February 2014.

**Yields:**

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

**Winemaking:**

Grapes are chilled in our cold room, where after they are destemmed to tank and around 25% whole bunches are added. Minimal 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 28 °C. Total maceration is generally between 4 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 after 11 months in barrel, and 12 months blended in tank.

**Maturation:**

11 months, 3<sup>rd</sup> and 4<sup>th</sup> fill French oak 225L barrels & 500L demi-muids.

**Tasting Note:**

This seductive blend of Southern Rhône 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, lingering finish. *Best served at 16 to 18 °C.*

**MULLINEUX & LEEU**  
FAMILY WINES