



Mullineux IRON Syrah 2013

Varietals: 100% Syrah
Bottling Date: 24th January 2015
Production: 2808 bottles / 234 cases & 100 Magnums
Wine of Origin: Swartland

Technical Details at Bottling

Alcohol 13.5% Residual Sugar 1.6 g/l Total Acidity 4.9 g/l pH 3.91

Source of Grapes

Grapes for our 2013 Iron Syrah were sourced from a single parcel of organically farmed dry land bush vines on the rolling iron-rich soils west of Malmesbury. This parcel of Syrah gives the best expression of the “koffieklip” terroir – broadness and mid-palate.

Date(s) Harvested

Grapes were hand-harvested between the 26th January and 2nd February 2013

Yields

6 tons/ha = 33 HL/ha

Winemaking

Grapes were first chilled in our cold room then the whole bunches were put into open-top 500L French oak barrels and foot stomped to release some juice. Minimal SO₂ was added and, as with all our wines, no further additions were made. After about 4 days fermentation began with indigenous yeasts and lasted about 10 days. A further four weeks skin contact was then given after which the wine was drained and pressed to barrel for malolactic fermentation and maturation. We pigeaged once a day before, during and after fermentation. In Spring the wine was racked and after a total of 23 months in barrel was bottled unfiltered and unfined. 10 months of aging in bottle was then given before release.

Maturation

23 months, French oak 500L barrels 50% new

Tasting Note

This very aromatic Syrah has hints of black pepper, dark berries and herbs and a bloody, earthy character on the nose. The palate is full-bodied with velvety but structured tannins and a balanced natural acidity. The finish is fresh, long and supple. Best served at 16 to 18 °C, this wine will greatly benefit from decanting when drunk within the first 3 to 5 years after bottling.