



Mullineux Wine Club – April 2014

Welcome to our Autumn 2014 Wine Club selection. This Wine Club case consists of two wines made exclusively for our members – a Tinta Barocca and a bush vine Syrah – and our refreshing Kloof Street Chenin.

Normal Case Price: R690

Wine Club Case Price: R586.50

1. Kloof Street Chenin Blanc 2013

Wine Club price: R68/bottle

Our Kloof Street Chenin has evolved somewhat since its first vintage in 2009. The 09 Chenin was 100% wood fermented and aged and with its slightly oxidative style just got better and better with age. Not to everyone's taste but I loved it and when I recently drank my last bottle I was sad to see the end of it. If any of you still have any stock of this wine, lucky you! Our recent vintages are mainly tank fermented, with a small portion aged in neutral French oak. The style is leaner and fresher and seems to appeal to both the die-hard Sauvignon Blanc drinkers as well as those that stick with Chardonnay.

Alcohol	Residual sugar	Total acidity
13,0%	2,9 g/l	5,8 g/l

Winemaking

Grapes for this wine come from 30-40 year old vineyards on the Schist soils of the Kasteelberg and the decomposed soils of the Paardeberg. After pressing the juice is racked to tank (85%) and old barrels (15%) for fermentation with wild yeasts. After malolactic fermentation the wine is blended and bottled.

Tasting Note

Pale straw colour with a delicately perfumed nose of pears and wet stones (minerality!). The palate is fresh and clean with a mineral character and hints of richness and spice. Drink over the next 2 years.

Food Match

Enjoy on its own or match with lighter salads and chicken dishes or grilled white fish.

2. Kloof Street Syrah 2012

Wine Club price: R68/bottle

Alcohol	Residual sugar	Total acidity
13.50%	2,2 g/l	5,7 g/l

Winemaking

Grapes were sourced from bush vines on the 3 main soil types in the Swartland – Schist of the Kasteelberg, decomposed Granite of the Paardeberg and the iron-rich Koffieklip around Malmesbury. After fermentation and maceration in tank the wine is pressed to barrel for malolactic fermentation and maturation (11 months in old French oak barrels).

Tasting Note

This Swartland Syrah has a perfumed nose of violets, spice and purple fruits. It is medium-bodied, full of fresh, juicy berry character and with firm but approachable tannins. Drink within the next 2-3 years.

Food Match

This food-friendly wine is a match with a variety of foods including grilled meats, pizza, tomato-based pastas...

3. Mullineux Tinta Barocca 2013

Wine Club price: R157.25/bottle

Alcohol	Residual sugar	Total acidity
13,5%	1,9 g/l	5,0 g/l

Winemaking

Grapes were harvested at low yields from a single parcel of gnarly 36 year old dry farmed bush vines grown in the decomposed Granite of the Paardeberg mountain. This wine is made in a very traditional Portuguese style. Hand picked grapes are cooled in our cold room, where after the bunches are destemmed into half-ton fruit bins, and foot stomped for a couple of hours until the pulp and skins are completely broken down, and the grape pips float to the top. We then leave the bins to macerate for 3 to 4 days and in that time all the required colour and tannin is released. After 3 or 4 days, at the first sign of fermentation, we press the must directly to barrel for fermentation and maturation. The barrels are raked in Spring to blend the wine, which is then returned to old barrels and bottled unfiltered and unfined after 11 months.

Tasting Note

This Tinta has a pretty floral nose with notes of mulberries and blackberries. The palate is complex and characterful and deliciously juicy with flavours of aniseed, tomato leaves and fresh dark berries. The very fresh finish balances the big tannins. Serve slightly chilled if preferred and drink within 5 years.

Food Match

A hearty meat and tomato stew, perhaps with chorizo and paprika...