

Mullineux Wine Club - April 2012

1. **2010 Mullineux MFC Chenin Blanc (x 2), 14.1% alc.**

Wine Club price: R153

Winemaking

From a single parcel of low yielding 40+ year-old dry-farmed bush vine Chenin grown in the decomposed Granite of the Paardeberg Mountain. The pressed grape juice was fermented in a French oak barrel previously used to ferment our Straw Wine, to add an extra aromatic dimension and richness to the wine. Fermentation was with indigenous yeasts and lasted about 9 weeks. After a total of 11 months in barrel, the wine was bottled unfiltered and unfined.

Tasting Note

Pale straw in colour, this wine has a nose of sun ripened pears and wet granite. The palate is full and rich with a mineral, spicy finish.

Food Match

A versatile wine that can stand up to seafood, chicken, pork and creamy sauces.

2. **2011 Kloof Street Swartland Rouge (x 2), 14.04% alc.**

Wine Club price: R76.50

Winemaking

Sourced from a range of vineyard parcels in different parts of the Swartland, aged between 14 and 44 years old and vinified separately. Fermentation was with indigenous yeasts and maceration lasted 3-6 weeks. After blending the wine is raked to barrel and bottled unfiltered and unfined after a total of 11 months in old French oak barrels and 12 months blended in tank. 72% Syrah, 13% Mourvèdre, 11% Cinsault, 4% Carignan.

Tasting Note

This lovely fresh wine opens with lots of red and black fruit and a spicy nose. The medium-bodied palate has good richness and grip, finishing fresh and clean.

Food Match

An up-market braai wine! Light enough to be a good red wine for lunchtime and a summer-drinking red.

3. **2008 Mullineux Syrah (x 2), 14.5% alc.**

Wine Club price: N/A

Accolades: 90/100 The Wine Spectator; **93/100** Jamie Goode; **4.5 Stars** - The 2010 Platters Wine Guide

Winemaking

Grapes come from six vineyard parcels, aged between 12 and 18 years, in the Swartland: the stony Shale and Schist based soils of Riebeek Kasteel Mountain; dry land bushvines in the decomposed Granite of the Paardeberg Mountain and the rolling, iron-rich soils west of Malmesbury. Each parcel is vinified separately then blended and aged in French oak barrels, 15% new, for 11 months before bottling unfiltered and unfined.

Tasting Note

This perfumed Syrah has notes of black pepper, refined black fruit, smoke and herbs. The palate is full-bodied and spicy, with a silky texture and a balanced natural acidity. The finish is fresh and surprisingly long and supple.

Food Match

Lamb! Roasts, bredies, tagines, chops....

Recipe from Andrea's Kitchen

"Swartland Peposo"

Serves 6

Pairing: 2008 Mullineux Syrah

Occasion: Wintery Evening

This is the Swartland version of a classic Tuscan dish. It only takes minutes to prepare, but up to 6 hours to slowly simmer away making your house smell AWESOME in the process. For so few ingredients, this hearty dish will WOW your guests/family. The last time I made Swartland Peposo, we only had one child in the house *wink wink*. But

seriously this recipe is SO easy and makes for a fantastic cosy night's meal. The leftovers on toast in the morning are a great way to start the day, too!

Ingredients

2 kg cross-sliced lamb shin or knuckle on the bone

15 peeled garlic cloves

3 rounded tablespoons of freshly ground black pepper (yes tablespoons... but don't worry, the loooooong cooking time mellows this). Note: I recommend using a coffee grinder to get this done.

4 sprigs of fresh rosemary

2 bay leaves

2 bottles of red wine

Salt

First pour yourself a glass of wine and preheat your oven to 150 C. Then get a large cast iron pot with a lid. I LOVE Le Creuset, but I doubt they had those in Tuscany 200 years ago, so any deep, thick, oven-proof pot will do. Place a layer of the lamb shin on the bottom of the pot. Sprinkle in some of the pepper, salt, garlic, rosemary and bay leaf. Repeat in layers until you have used up all of the ingredients. Pour yourself another glass of vino while emptying an entire bottle and a half of wine over all of your ingredients. Make sure that all of the meat is under wine, if you need more vino to accomplish this, add away. Place the lid and pop in the oven for around 6 hours. Check in the pot every so often to ensure that there are still enough cooking "juices".

When it is finished, and your house smells like braised meat and rosemary paradise, the lamb will have completely fallen off the bone and the wine sauce is thick and glistening. To serve, remove the bones (making sure to not let the marrow go to waste), rosemary sprigs, and leaves. This Swartland Peposo tastes amazing on a big steaming scoop of Mielie-Meal/Pap/Polenta.

Enjoy!