

MULLINEUX & LEEU

FAMILY WINES

Mullineux Wine Club – April 2016

Welcome to our Autumn 2016 Wine Club selection which includes the Mullineux White 2014 and two very special wines made exclusively for Wine Club members - a Tinta Barocca and a Cinsault. Just one barrel (440 bottles) of each of these wines was made! We hope you enjoy the selection. - Andrea, Chris, Nicola and the Mullineux team

Normal Case Price: R1230

Wine Club Case Price: R1045.50

1. Mullineux White 2014 x 2

Wine Club price: R174.25/bottle

Technical Details: Alcohol 13.5% - Residual sugar 2.7 g/l - Total acidity 5.6 g/l - pH 3.5

Blend: 73% Chenin Blanc, 13% Clairette Blanche, 7% Viognier, 7% Semillon Gris

Although not a registered grape variety (it is referred to as Semillon on labels), Semillon Gris was extensively grown in the Cape Winelands in the 1800s, accounting for up to 40% of vineyard area. Semillon Gris is one of the rarest variants of Semillon as it only develops its "Gris" characteristics after the Semillon vineyard has aged at least 30 years. There are very few examples of Semillon Gris outside South Africa, and even locally, since most of the vineyards were removed several decades ago to make room for the varieties that are the most widely planted today. Luckily there are still a few pockets of these historical vines that are being cherished by those who know their significance.

Winemaking

Grapes come from five sustainably farmed vineyard parcels in different parts of the Swartland: a parcel of 35 year-old Chenin Blanc planted in the stony Shale and Schist based soils of the Kasteelberg; two parcels of 40-70 year-old dry land, bush vine Chenin, one parcel of 45 year old Clairette Blanche and a 55 year old Heritage Semillon Gris vineyard grown in the decomposed Granite of the Paardeberg; and a parcel of 16 year-old Viognier planted on the rolling, iron-rich soils west of Malmesbury. Each parcel is fermented in barrel with indigenous yeasts and undergoes malolactic fermentation. The wine spends a total of 11 months in 3rd and 4th fill French oak barrels and one new 2000L Foudre.

Tasting Note

This wine has a nose of ripe, green citrus fruit and wet stones. The palate is fairly full and richly textured, with notes of ripe pears, almonds and peaches. The finish is fresh and clove-like. Best served at about 12°C, this wine will show optimally when decanted in the first 3 years after bottling. Drink now up to 2020.

Food Match

Pork belly, prawns in lemon-butter sauce, roast chicken....

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### 2. Mullineux Cinsault 2014 x 2

**Wine Club price: R174.25/bottle**

**Technical Details:** Alcohol 12.5% - Residual sugar 1.9 g/l - Total acidity 4.5 g/l - pH 3.68

#### **Winemaking**

Harvested from a parcel of 24 year old dry farmed Cinsault bush vines planted in rocky Schist-rich soils. 2014 was a moderate vintage with relatively cool weather throughout the entire growing season. 50% of the grapes were transferred whole bunch to tank and the remaining 50% were destemmed on top. The must was punched down once a day and pressed after 4 weeks maceration. The wine was then transferred to barrel for malolactic fermentation and maturation for 11 months in one 4th-fill 500 liter barrel.

### **Tasting Note**

A softly perfumed nose of red cherries and berries. Typical Cinsault character (with a Mullineux flair!) on the palate - fresh on the entry, fine tannins and bright cherry and strawberry fruit. Still youthful but enjoyable now. The mouthfeel will fill out with time so enjoy over the next 3-5 years.

### **Food Match**

Pan fried fresh trout

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3. Mullineux Tinta Barocca 2015 x 2

Wine Club price: R174.25/bottle

Technical Details: Alcohol 14.0% - Residual sugar 1.1 g/l - Total acidity 4.3 g/l - pH 3.94

Winemaking

Harvested from a parcel of 32 year old dry-farmed Tinta Barocca bush vines planted in the deep decomposed Granite soils of the Paardeberg (planted between the Carignan and Clairette Blanche which we also use for some of our other wines). 2015 was a fantastic vintage - warm but not hot and nicely dry so it produced wines with lots of intensity and natural extract. We made the Tinta as we always do - destemmed 100% to bins and then foot stomped for several hours a day until the skins turn into a pulp and sink. After about 4 days the first signs of fermentation show and we immediately press the wine to old barrels for fermentation. After 11 months the wine was bottled.

Tasting Note

An aromatic nose of Christmas spices, dark berries and plums. This carries through to the fresh palate which has velvety, firm tannins and notes of dark chocolate and aniseed. A lingering finish... This is a gorgeous wine but still very young and will benefit from decanting or aging a year or 2 more. Best enjoyed over the next 5-8 years.

Food Match

Venison (or beef) stew with damsons where the rich, tannic flavour of unsweetened damson plums is a fantastic counterpoint to venison and compliments the Tinta Barocca perfectly.

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## **Venison Stew with Damson Plums**

Hugh Fearnley-Whittingstall

### **Ingredients**

|                                                        |                                     |
|--------------------------------------------------------|-------------------------------------|
| 3-4 tbsp olive oil                                     | 2 onions, peeled and sliced         |
| 250g pancetta, cut into chunky cubes                   | 2 garlic cloves, peeled and chopped |
| A couple of large sprigs of thyme                      | 3-4 bay leaves                      |
| 1.5kg venison shoulder and neck, cut into large chunks |                                     |
| 150ml red wine                                         | 1 tbsp honey                        |
| 500ml chicken/beef/venison stock                       | 500g damsons, halved and stoned     |
| Sea salt and freshly ground black pepper               |                                     |

### **Method**

Sweat the onions gently for 10 minutes in 2 tablespoons of oil in a large casserole.

Meanwhile, heat a tablespoon of oil in a large frying pan, add the pancetta and fry until lightly browned. Transfer to the casserole, leaving most of the fat behind in the pan. Add garlic, thyme and bay leaves to the casserole.

Return the pancetta pan to a medium-high heat and brown the venison in batches in the fat, adding a little oil if needed. Transfer each browned batch of meat to the casserole.

When all the meat is in the casserole, turn the heat under the frying pan to medium and pour in the wine to deglaze, scraping up any caramelised bits. Tip this over the meat. Add the honey and enough stock to barely cover the meat (top up with water if you don't have enough stock), and bring to a simmer.

Cover and cook on the hob at a very gentle simmer (or in the oven at 130°C) for 2-2.5 hours, until the venison is tender. Take off the heat, add the damsons, cover and set aside for 20-30 minutes, so the fruit softens in the residual heat. Season to taste, and serve with some buttery mash and lightly cooked greens.