



Mullineux Wine Club – April 2017

Our Autumn 2017 Wine Club selection includes our Mullineux Syrah 2014 (#16 in Wine Enthusiast's Top 100 list!), a Kloof Street Carignan and a Mullineux Viognier, both made exclusively for Wine Club members. We have no doubt you will enjoy this selection! – *Chris, Andrea, Nicola & the Mullineux team*

Normal Case Price: R1380

Wine Club Case Price: R1173

1. Mullineux Viognier 2016 x 2

Wine Club price: R229.50/bottle

In contrast to the mid-1980's when most of the world's Viognier was planted in the Rhône Valley, most famously in Condrieu, it is now widely planted in the South of France where it is mostly blended with Marsanne, Rousanne and Grenache Blanc. The new world has also embraced this variety, with the most international success being in California, where it produces golden, heady wines with 14 or 15% alcohol. It is sometimes used to season Syrah.

Technical Details: Alcohol 13% - Residual sugar 1.8 g/l - Total acidity 5.2 g/l - pH 3.46

Grapes for this wine come from a parcel of sustainably farmed 19 year old Viognier on the iron-rich soils of the rolling hills west of Malmesbury.

Winemaking

Minimal SO₂ is added to the pressed juice which is then racked to barrel for fermentation with indigenous yeasts. The wine is left on its lees until spring during which time it finished malolactic fermentation. The barrels are racked just before the following vintage and bottled unfiltered. Aged 11 months in old French oak barrels.

Tasting Note

This perfumed wine has a classic Viognier nose of peaches and honeysuckle. The palate is fairly full and richly textured, balanced by a surprisingly (for Viognier!) fresh acidity. There are notes of peaches, hints of spice and there is just enough oak character. The finish is dry, vibrant and citrusy. The wine evolves in the glass and shows its incredible complexity. Don't serve too cold! It could benefit with some ageing but it is delicious now.

Food Match

Viognier is a popular choice with lightly spiced Asian food and shellfish, and shouldn't be matched with foods that are too acidic or bold. How about a chicken tagine with apricots and almonds served on Saffron rice?

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### **2. Kloof Street Carignan 2015 x 2**

**Wine Club price: R97.75/bottle**

Although most wine drinkers have not heard of Carignan, until the end of the 20<sup>th</sup> Century, it was the most planted grape variety in France. It is late ripening and grows well in warm climates, and the attraction for many is that it is high yielding. In the south of France, it is still the most planted variety, where it is usually blended with Grenache, Syrah and Mourvèdre and adds tannins and acidity to the blend. The best single variety Carignan wines come from old vines, fully ripened on infertile soils in a warm summer.

**Technical Details:** Alcohol 13% - Residual sugar 2.2 g/l - Total acidity 5.2 g/l - pH 3.64



Grapes for this wine come from a single parcel of 24 year old Carignan planted in the decomposed Granite soils of the Paardeberg.

**Winemaking**

Grapes are destemmed to tank and minimal SO2 is added, with no further additions. The must is initially pigeaged once a day. Fermentation is with indigenous yeasts, and the wine is pigeaged once or twice a day. Total maceration is between 4 to 6 weeks. The wine is then drained and pressed to barrel for malolactic fermentation and aged 11 months in neutral French oak barrels.

**Tasting Note**

This medium-bodied wine shows how delightful Carignan can be – with an attractive sweet berry nose and some herbaceous, pot pourri notes and juicy red cherries and raspberries on the palate. The tannins are gentle and fine and the oak is very well integrated. Enjoy now and over the next couple of years.

**Food Match**

With its red fruit character and herbal notes, Carignan can stand up to some quite rich dishes that may be gently spiced, such as Middle Eastern dishes. It is also a good cheese wine – aged Gouda, Parmesan, Manchego.



**3. Mullineux Syrah 2014 x 2**

**Wine Club price: R259.25/bottle**

**Technical Details:** Alcohol 14% - Residual sugar 2.3 g/l - Total acidity 5.1 g/l - pH 3.86

Grapes come from 7 sustainably farmed vineyard parcels in various parts of the Swartland: 4 parcels planted in the stony Schist based soils of the Kasteelberg; 2 parcels of dry-land, bush vines grown in the decomposed Granite of the Paardeberg; and 1 on the rolling, iron-rich soils west of Malmesbury. Vines are aged 19 to 26 years.

**Winemaking**

Half the grapes are destemmed to tank and the remainder is added as whole bunches. Minimal SO2 is added. Fermentation is with indigenous yeasts and after 3-7 weeks maceration, the wine is pressed to barrel for malolactic fermentation and maturation. Each parcel is racked in Spring to blend the wine, which is then returned to barrel and later bottled unfiltered and unfined. The wine is aged 14 months in French oak barrels, 15% new.

**Tasting Note**

This perfumed Syrah has notes of spicy citrus rind, refined black fruit, violets and lilies. The palate is elegant and restrained yet with good body and a silky texture balanced by a fresh, natural acidity. The finish is long with supple tannins. Best served at 16-18 °C, this wine will greatly benefit from decanting if drunk within 3-5 years of bottling.

**Food Match**

Lamb, any way!