



## **Mullineux Wine Club – April 2018**

Normal Case Price: R1740

Wine Club Case Price: R1479

### **1. Mullineux Old Vines White 2017 x 2**

**Cellar Price: R293/bottle**  
**Wine Club price: R249.05/bottle**

**Grapes:** 65% Chenin Blanc, 13% Grenache Blanc, 10% Clairette Blanche, 10% Viognier, 2% Semillon Gris

All the grapes for our white blend come from 7 sustainably farmed vineyard parcels, up to 65 years old, in various parts and on the different terroirs of the Swartland.

**Technical Details:** Alcohol 13.5% - Residual sugar 2.7 g/l - Total acidity 5.5 g/l - pH 3.42

#### **Winemaking**

As each parcel is harvested the grapes are chilled in our cold room. The grapes are then pressed whole-bunch and the juice is allowed to settle overnight. Minimal Sulphur is added. The juice is then racked to barrel for fermentation. Fermentation is with indigenous yeasts and lasts up to 8 weeks. The wine is left without additional Sulphur on its lees until spring. During this time the wine finished malolactic fermentation. The barrels are racked and blended just before the following vintage and bottled unfiltered. The wine spent a total of 11 months in 3rd and 4th fill French oak 500L barrels and one new 2000L Foudre.

#### **Tasting Note**

The 2017 Old Vines White is the 10<sup>th</sup> vintage we have produced of this wine! It has a nose of citrus and stone fruits with some spicy character. The palate is richly textured and complex with layers of flavour. The finish is long, fresh and pithy. Best served at 10 to 12 °C, it will show optimally when decanted in the first 3 years after bottling and will age gracefully over 5-8 years. (The 2008 is delicious, having developed a marzipan, mushroom character and still has a lovely fresh richness.)

#### **Food Match**

We have found that this wine is a hit with all the chefs we've introduced it to as there is such a wide range of food it will pair well with. The richly flavoured but fresh character makes it a good match with roast pork belly, grilled prawns and crayfish, scallops, roast chicken and roast turkey and pasta with creamy sauces.

~~~~~

### **2. Mullineux Carignan 2016 x 2**

**Cellar Price: R293/bottle**  
**Wine Club price: R249.05/bottle**

**Grapes:** 100% Carignan

Grapes for this Carignan were sourced from a very special parcel of sustainably farmed 22 years old dry-land, bush vines grown in the decomposed Granite of the Paardeberg. This parcel of Carignan gives us a true expression of the Paardeberg's terroir – freshness and perfume. Yields are low at 6 tons/ha (33HL/ha).

**Technical Details:** Alcohol 13% - Residual sugar 3.3 g/l - Total acidity 5.1 g/l - pH 3.83

#### **Winemaking**

Grapes were first chilled in our cold room then the whole bunches were put into open-top tanks and foot stomped to release some juice. Minimal Sulphur was added. After about 4 days, fermentation began with



indigenous yeasts and lasted about 10 days. A further four weeks of skin contact was 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 12 months in a 4<sup>th</sup>-fill 225L French oak barrel, was bottled unfiltered and unfined.

#### **Tasting Note**

This bright ruby red wine has aromas of mulberries, fine herbs and a suggestion of tea leaves. On the palate, the wine has a medium weight and bursts with flavours of fresh, juicy red cherries and berries with a hint of fruit tea infusion and some mineral character. The acidity is bright, and the tannins, though very apparent, are fine. The flavours linger on the finish. Beautiful to drink now but could age 3-5 years.

#### **Food Match**

With its fresh acidity, Carignan pairs well with red meat and with tomato dishes such as Melanzane alla Parmigiana (a north Italian dish made with fried sliced eggplant layered with Parmesan cheese and tomato sauce, then baked.). See:

<https://www.jamieoliver.com/recipes/vegetables-recipes/aubergine-parmigiana-melanzane-alla-parmigiana/>

~~~~~

### **3. Mullineux Tinta Barocca 2016 x 2**

**Cellar Price: R293/bottle**  
**Wine Club price: R249.05/bottle**

**Grapes:** 100% Tinta Barocca

Grapes for our 2016 Tinta Barocca were sourced from a single parcel of gnarly 39 years old dry-farmed bush vines grown in the decomposed Granite of the Paardeberg mountain. We lease the parcel on a long-term basis and have close and direct involvement in their viticultural management.

**Technical Details:** Alcohol 13.5% - Residual sugar 2.4 g/l - Total acidity 4.7 g/l - pH 3.94

#### **Winemaking**

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 are 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 racked in Spring to blend the wine, which is then returned to barrel and bottled unfiltered and unfined after 11 months in old 225L French oak barrels.

#### **Tasting Note**

The nose is full of red berries with some savoury, almost meaty, character and a hint of dark chocolate. The wine is full flavoured with dark fruits such as plums, berries and cherries, and some earthy, spicy character. The wine has a medium body, with plenty of firm but soft tannins balanced by a gentle acidity, giving a sensuous texture. Incredibly long and utterly delicious! Although it will age well, I recommend enjoying the wine now or ageing it a few years if you'd like that savoury, earthy character to further develop.

#### **Food Match**

Red meat, duck (and cherry pie!), game, and hard, full-flavoured cheeses.