



## **Mullineux Wine Club – April 2019**

Normal Case Price: R1,500

Wine Club Case Price: R1,275

This year we are spoilt for choice with the selection of wines Andrea has produced exclusively for Wine Club members. 2 of the wines chosen for this case, a white and a red blend, are the first harvest from some incredible vineyards on the Kasteelberg and from our farm, Roundstone. We have also included a gorgeously aromatic Kloof Street Syrah which is full of succulent berry character and good tannic structure.

### **1. Mullineux Flora 2018**

**Cellar Price: R310/bottle**  
**Wine Club price: R263.50/bottle**

**Grapes:** 50% Viognier, 31% Chenin Blanc, 15% Grenache Blanc, 4% Verdelho

**Technical Details:** Alcohol 14% - Residual sugar 1.5 g/l - Total acidity 5.9 g/l - pH 3.32

#### **Winemaking**

From high density (7000 vines/ha) bush vines planted at 500m altitude on steep, well drained slopes in rocky decomposed shale on the cooler (east facing) slopes of the Kasteelberg. The grapes were pressed whole-bunch and all the juice was racked to barrel for co-fermentation with indigenous yeasts. The wine was left on its lees until spring by which time it had finished malolactic fermentation, then racked and bottled unfiltered.

#### **Maturation:**

10 months in 3<sup>rd</sup>-fill French oak 500L barrels

#### **Tasting Note**

This aromatic wine is very expressive of each variety in the blend. As the name suggests, on the nose there is frangipani flower and peach blossom, and hints of citrus peel. The textured, pithy palate is fairly full and rich, balanced by a vibrant acidity, with some saline character, and hints of spice and lemon curd. Drinking beautifully now but with time will become richer and more textured.

#### **Food Pairing**

A lightly spiced chicken tagine

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### **2. Mullineux Great Heart 2018**

**Cellar Price: R310/bottle**  
**Wine Club price: R263.50/bottle**

**Grapes:** 65% Grenache, 35% Cinsault,

**Technical Details:** Alcohol 14% - Residual sugar 1.8 g/l - Total acidity 4.4 g/l - pH 3.76

#### **Winemaking**

This wine is named in honour of our amazing Weimaraner, Parker who sadly recently came off worse in an encounter with a Cape Cobra. He was around for the planting and establishment of the vineyard (Palm block at Roundstone) and spent lots of time hunting in it. The processing and fermentation procedure were similar to our Mullineux Syrah. Grapes were co-fermented, 50% whole cluster, in a 5000-liter oak fermenter. After 4 weeks on the skins it was pressed and put back into the same wooden fermenter for maturation until bottling.



**Tasting Note**

The wine is full of attractive red fruit aromas and the palate has lots of succulent, fresh red cherry and berry character, with hints of cloves and orange peel. There is a wonderful backbone of acidity and soft tannins adding further to the structure. Though the wine appears light in colour and tight in structure, do not let its appearance fool you - it has a big extract and will benefit from aging or decanting when opened young.

**Food Pairing**

Duck or a lightly spicy dish.



**3. Kloof Street Syrah 2017**

**Cellar Price: R130/bottle**  
**Wine Club price: R110.50/bottle**

**Technical Details:** Alcohol 14 % - Residual sugar 2.9 g/l - Total acidity 5.5 g/l - pH 3.51

**Winemaking**

The Syrah grapes come from younger (compared to Mullineux Syrah) sustainably farmed vineyard parcels on the stony Shale and Schist based soils of the Kasteelberg and the Granitic Paardeberg. The grapes are 25% whole bunch fermented, with 5 weeks skin maceration. The wine is then drained and pressed to barrel for malolactic fermentation and aging for 11 months in neutral French barrels.

**Tasting Note**

The fragrant nose has undertones of red fruit, roses and hints of spice. Each parcel adds balance to the wine, filling your palate. The decomposed granite soils of the Paardeberg brings perfume and freshness, whilst the Kasteelberg brings tannin and meatiness, tying it all together. Enjoy now and over the next 2-3 years.

**Food Pairing**

This wine is really versatile with food – try with a firm white fish, like King Klip.