



Mullineux & Leeu Passant Wine Club – April 2020

Normal Case Price: R2,000

Wine Club Case Price: R1,700

This special case introduces our Leeu Passant wines to the Wine Club. It includes the first release of our Leeu Passant Stellenbosch Cabernet Sauvignon 2018, produced with all the hallmarks of a wine from the Mullineux's – aromatic, elegant, fresh, balanced and beautiful fruit purity. The case, as usual, contains two special Wine Club exclusives – for our SCHIST Chenin fans, a Chenin Blanc from the Kasteelberg, and a Southern Rhône red blend, with no prizes for guessing the inspiration! We recommend enjoying all these wines under lockdown – you can always order more * wink wink *.

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### **1. Mullineux Riviera Steen 2018**

**Cellar Price: R310/bottle**

**Wine Club price: R263.50/bottle**

**Grapes:** 100% Chenin Blanc

**Technical Details:** Alcohol 14.5% - Residual sugar 1.4 g/l - Total acidity 5.4 g/l - pH 3.42

#### **Winemaking**

From young bush vines planted in the stony Schist soils of Palm Block on Roundstone Farm on the western slopes of the Kasteelberg. Fermented with indigenous yeasts in 2<sup>nd</sup> and 3<sup>rd</sup> fill French oak barrels and left on the lees until Spring, during which time it went through malolactic fermentation.

#### **Maturation**

10 months in 3rd-fill French oak 500L barrels

#### **Tasting Note**

The dense Schist soils cause grapes to be smaller and have thicker skins and this was enhanced by the dry conditions of the 2018 Vintage. As a result, the wine is rich and textured but balanced by a fresh acidity. There is some phenolic character and lots of stone fruit flavours. Drinking beautifully now but can be aged a further where its texture will be enhanced. Enjoyed best slightly chilled, this wine may have a harmless tartrate sediment. The smaller berries and thicker skins we have experienced as a result of the drought has resulted in higher concentrations and extracts in our wines, and as our winemaking is as natural as possible, these crystals are more pronounced in the 2018 vintage.

#### **Food Pairing**

This Chenin will stand up to rich flavours. You can't go wrong with pork belly, or a fatty fish such as salmon or tuna belly!

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2. Mullineux Beukasteel 2017

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

Grapes: Carignan, Cinsault, Mourvèdre, Grenache

Technical Details: Alcohol 14% - Residual sugar 2.7g/l - Total acidity 5.0 g/l - pH 3.62

Winemaking

This wine comes from some of Chris' favourite and Andrea's *favorite* parcels on the *Beautiful Kasteelberg* Mountain. The Cinsault and Grenache come from the Southwest facing slopes of Palm block at Roundstone while the Carignan and Mourvèdre come from the East Facing slopes above the village of Riebeek Kasteel. This wine is a true representation of the whole of Kasteelberg and was inspired by the wines we drank when Andrea was working an internship in Chateauneuf du Pape. 50% Whole cluster, this wine was matured in 5000 liter vats for 11 months to preserve fruit and structure.

Tasting Note

A seductive nose of rhubarb, strawberries and red roses, followed by a spicy palate with notes of black and white pepper, cranberries and blood orange. The wine has succulent fruit character, and is very fresh with firm, grippy tannins. Coming from the Schist soils of Kasteelberg, this wine is packed with structure and, while lovely now, will benefit from a few years ageing or decanting when opened young.

Food Pairing

Try roasted and spiced vegetable-driven dishes like Moroccan lamb tagine with olives

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## 3. Leeu Passant Stellenbosch Cabernet Sauvignon 2018

**Cellar Price: R380/bottle**  
**Wine Club price: R323/bottle**

**Grapes:** 100% Cabernet Sauvignon

**Technical Details:** Alcohol 14% - Residual sugar 1.7 g/l - Total acidity 5.1 g/l - pH 3.68

### Winemaking

Stellenbosch is a natural home for Cabernet Sauvignon and this wine represents the distinguished elegance and balance that the grape can exude there. The vineyards are planted in the cooler parts of the region - one parcel of 39 year old dry farmed bush vines planted in deep alluvial soils of Firgrove; 2 parcels planted on the slopes of the Helderberg Mountain and one planted in the deep decomposed Granite soils of the Polkadraai Hills. Using a combination of modern and traditional winemaking techniques, the fruit is completely destemmed to tank, minimal sulphur is added and the must is initially pigeaged once a day during a natural fermentation. The wine is pigeaged or pumped over twice a day and post fermentation, a couple of weeks skin contact is given. The wine is then drained and pressed to barrel.

### Maturation

20 months in 500L French oak barrels (30% new) followed by 10 months in large old Foudre.

### Tasting Note

This aromatic Cabernet shows notes of cassis, tarragon, graphite and cedar on the nose. These continue on the palate which has a silky texture and great structure from the fine tannins. The richness and power of the wine are balanced by freshness and finesse. The finish is dry with lingering blackcurrant and blueberry flavours. Best served at 16-18°C.

### Food Pairing

Cabernet pairs well with nearly all red meat so why not treat yourself to a lock-down ribeye steak? Followed by a mature cheddar or Comte.