

MULLINEUX & LEEU

FAMILY WINES

Mullineux Wine Club – October 2015

Welcome to our Spring 2015 Wine Club selection which includes two Wine Club-exclusives: a delicious Mourvèdre and a Clairette Blanche Méthode Ancestrale bubbly which is an ideal aperitif. We have also included the Mullineux Syrah 2013, which we think is our most fragrant, feminine Syrah to date and starting to open up beautifully. We hope you enjoy the selection! - Andrea, Chris, Nicola and the Mullineux team

Normal Case Price: R1290

Wine Club Case Price: R1096.50

1. Mullineux Méthode Ancestrale 2014 x 2

Wine Club price: R157.25/bottle

Alcohol	Residual sugar	Total acidity	pH
11%	4.3 g/l	5.4 g/l	3.76

Winemaking

Clairette Blanche grapes for this sparkling wine come from a single parcel of 64 year-old dry farmed bush vines grown on the decomposed Granite soils of Groenberg Mountain in Wellington.

Clairette is one of the oldest Southern French varieties and a very versatile blending component, used in the sparkling wines of Clairette de Die, as well as some of the best white, Rosé (and red!) wines of Southern France. There are some lovely old blocks of Clairette scattered throughout the Western Cape but it is mostly used in brandy production. Méthode Ancestrale is an ancient method of producing sparkling wine, in use before the Champagne method was developed. The main difference is that Méthode Ancestrale is the result of a single fermentation, as the wine is bottled towards the end of the primary alcoholic fermentation. In this way the fermentation can finish in bottle and capture the CO₂ given off by the yeast during fermentation.

For the wine anoraks out there – some more details: The pressed juice is chilled to cold stabilize the juice as far as possible and to minimise the sediment in bottle. Once relatively clear and stable, the juice is racked to a new tank for a long, slow fermentation. Once the residual sugar drops from 190 to about 35 grams per liter, the fermenting must is transferred to bottle and capped. The yeast continues to ferment to completion and in the process gas and pressure builds up. The wine also completes malolactic fermentation in bottle. After 18 months we riddled and degorged the bottles to remove as much sediment as possible, and then recapped the wine.

Tasting Note

This pale, gently sparkling wine, is fresh on the palate with notes of citrus and even a hint of biscuit character from the extended lees contact in bottle. Aging potential: Drink from now to 2018.

Food Match

Light salads or with lemon mousse for dessert

2. Mullineux Mourvèdre 2013 x 2

Wine Club price: R157.25/bottle

Alcohol	Residual sugar	Total acidity	pH
13.5%	2.3 g/l	4.5 g/l	3.65

Winemaking

Grapes for this wine were harvested from a parcel of sustainably farmed Mourvèdre planted in iron-rich soils west of Malmesbury.

Mourvèdre is of Spanish origin and is widely grown in Spain and the South of France. It is a variety that loves heat, wind and poor soils and is a classic winemaking antioxidant, providing backbone, structure and longevity to blends. The most famous examples of Mourvèdre are the wines of Bandol in Provence where it produces full bodied reds and fresh, perfumed Rosés.

Fermentation was with 100% whole bunches and indigenous yeasts. The wine was aged for 11 months in old French oak barrels.

Tasting Note

Mourvèdre's aromas are not for everybody – typically leather, forest floor, truffles, animal fur, tomato purée and fresh mushrooms. However, this wine has notes of lavender and cherries on the nose. Both the iron soils and Mourvèdre tend to give mid-palate to a wine, which this wine has aplenty. On the palate the meaty, chewy tannins are wrapped in a soft coat of autumn berries and spiced plums. Drink now up to 2023.

Food Match

An ideal match with duck or game

3. Mullineux Syrah 2013 x 2

Wine Club price: R233.75/bottle

Alcohol	Residual sugar	Total acidity	pH
13%	2.4 g/l	5.8 g/l	3.6

Winemaking

The grapes come from seven sustainably farmed vineyard parcels in different parts of the Swartland: four parcels planted in the stony Shale and Schist based soils of Kasteelberg (including Roundstone Farm); two parcels of dry land, bush vines grown in the decomposed Granite of the Paardeberg; and one on the rolling, iron-rich soils west of Malmesbury. Vines are aged between 18 and 25 years.

50% of the grapes are destemmed to tank and the remainder is added as whole bunches. Minimal SO₂ is added. The must is initially pigeaged once a day and fermentation is with indigenous yeasts, lasting about 10 days. Thereafter, 3 to 7 weeks (depending on tannin development) skin contact is given. The wine is then drained and pressed to barrel for malolactic fermentation and maturation. The different parcels are racked in Spring to blend the wine, which is then returned to barrel and bottled unfiltered and unfinned after a further 14 months maturation in older French oak 225L and 500L barrels and one new 2000L Foudre.

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 plenty body and a silky texture balanced by a fresh, natural acidity. The finish is long with supple tannins. Best served at 16 to 18 °C, this wine will greatly benefit from decanting if drunk within the first 3 to 5 years after bottling. Starting to open up now and can be aged 8 to 10 years.

Food Match

Rare-cooked Karoo lamb chops

Gatrule's Original Duck & Cherry Pie (courtesy of theduckfarm.co.za)

Ingredients

Oil, for frying	1 large onion, finely chopped
2 cloves garlic, chopped	3 celery sticks, finely chopped
2 tsp fresh marjoram, chopped	1 cup port
A 400g can pitted cherries, drained	1 cup duck or chicken stock
2 The Duck Farm ducks – roasted, meat removed from the bone (use the bones to make stock)	
Salt and ground black pepper to taste	1 large egg, beaten, for brushing
Good Puff Pastry	

Method

Heat the oil in a large pot and sauté the onion and garlic until glassy. Add the remaining ingredients, except for the duck meat, and simmer until reduced and slightly thickened. Stir in the duck meat and season. Preheat the oven to 200°C. Pour the filling into 1 large or 4-6 individual pie dishes. Roll out the pastry and cut lids big enough to cover the pies, pressing the edges to seal. Brush with the egg and bake for about 45 min for a large pie, 25 min for small pies. Drink with Mullineux Mourvèdre!