

# MULLINEUX & LEEU

FAMILY WINES

## Mullineux Wine Club – October 2016

Our Spring 2016 Wine Club selection includes the gorgeous Mullineux Straw Wine 2015, a Méthode Ancestrale made exclusively for Wine Club members and a deliciously accessible but firm Syrah. We hope you enjoy the selection.

– *Andrea, Chris, Nicola and the Mullineux team*

Normal Case Price: R1316

Wine Club Case Price: R1118.60

### **1. Mullineux Méthode Ancestrale 2015 x 2**

**Wine Club price: R174.25/bottle**

**Technical Details:** Alcohol 10% - Residual sugar 4.1 g/l - Total acidity 5.4 g/l - pH 3.42

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 throughout the Western Cape but it is mostly used to make brandy.

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 CO<sub>2</sub> given off by the yeast during fermentation.

#### **Winemaking**

Clairette Blanche grapes for this sparkling wine come from a single parcel of 65-year old, dry farmed bush vines grown at high altitude on the decomposed Granite soils of the Groenberg in Wellington.

The pressed juice is racked to tank for a long, slow, natural fermentation. Once the residual sugar drops from 190 to about 35 g/l, 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. After 20 months on the lees, we riddled and degorged the bottles to remove the sediment, and then topped up the wine and recapped the bottles.

#### **Tasting Note**

This pale, gently sparkling wine, is bright and fresh on the palate, bone dry and with apple notes. Best served at about 12°C. Aging potential: Drink from now to 2018.

#### **Food Match**

The perfect aperitif! Or serve with light salads.

~~~~~

### **2. Kloof Street Syrah 2014 x 2**

**Wine Club price: R87.55/bottle**

**Technical Details:** Alcohol 13.5% - Residual sugar 2.8 g/l - Total acidity 5.5 g/l - pH 3.62

#### **Winemaking**

Grapes for this Syrah came from 2 sustainably farmed vineyard parcels in the Swartland: one on the stony Shale and Schist based soils of the Kasteelberg and the other on the decomposed Granite soils of the Paardeberg. Average age of the vines is 15 years.

Grapes were destemmed to tank with around 25% whole bunch. Fermentation was with indigenous yeasts and the wine was pigeaged once or twice a day. After 5 weeks maceration, the wine was pressed to old barrels for malolactic fermentation and maturation. The wine spent 11 months in barrel then 12 months in tank before being bottled.

### Tasting Note

This seductive Syrah has a perfumed nose of violets, spice and red berries. The medium-bodied, food-friendly palate is fresh and finely textured with firm but approachable tannins. Enjoy over the next year or two.

### Food Match

Very versatile food wine – pizza, burgers, braaied lamb chops...

~~~~~

### 3. Mullineux Straw Wine 2015 x 2

Wine Club price: R297.50/bottle

**Technical Details:** Alcohol 10.0% - Residual sugar 293.6 g/l - Total acidity 10.3 g/l - pH 3.2

Straw wine – known as Vin de Paille in France, where it is most commonly produced in the Jura region - is from grapes that have been dried to concentrate their juice. The technique dates back to pre-Roman times. Traditionally the grapes are placed indoors on straw mats for up to three months. The final wine has 10-20% residual sugar, with flavours of peaches and apricots. It is necessarily expensive but absolutely delicious and long-lived!

### Winemaking

Our Straw Wine is from one parcel of 35-year old Chenin Blanc on the stony Shale and Schist based soils of the Kasteelberg and one parcel of 40+ year-old dry land bush vines in the decomposed Granite of the Paardeberg. These are the parcels that give us the best acidity at harvest.

Grapes are harvested at normal ripeness then left to dry outdoors on mats in the shade for 2-4 weeks. When the grapes have shriveled half way to becoming raisins they are crushed and pressed whole bunch then racked to old 225L barrels. The natural fermentation takes ca. 6 months and stops when the yeast cannot ferment further. After 12 months the barrels are racked, blended and bottled unfiltered and unfined.

### Tasting Note

This is a complex, enticing blend of dried fruits – apricots, mango and pineapple - and honey. The intense mouth-feel is balanced by a clean, fresh and very long finish. Best served chilled at 9 to 11 °C. Aging potential at least 15 years.

### Food Match

A dessert in itself! But try with Tarte Tatin, warm apricot soufflé, or Panna Cotta. Or with this Mango Kulfi recipe:

~~~~~

### Mango Kulfi

(with thanks to Ashima Manek, newly arrived in SA from India!)

Kulfi is a traditional Indian frozen dessert. You may consider it to be a close cousin of ice cream, but that's just not the case. Kulfi has a very dense texture and unlike ice creams that are made with an egg custard base with added cream, kulfi traditionally has one primary ingredient – full fat milk that has to be boiled for hours to adorn a silky, caramelized flavour. Traditionally it's made by simmering milk continuously for long hours that lends the distinct flavour and the irresistible smooth texture. The process may require patience but the results are well worth. The process can however be shortened with similar results using condensed milk.

### Ingredients (makes 6)

2 1/2 cups (500 ml) milk      1/4 cup milk powder      1/2 cup condensed milk      1/4 cup sugar  
1 cup alphonso mango pulp or 3-4 fresh mangoes pulped

### Method

1. Combine all the ingredients except the mango pulp in a non-stick pan and mix well.
2. Bring this mixture to a boil and then simmer for 10 minutes till thickens. Cool completely.
3. Add the mango pulp and mix well.
4. Pour into 6 individual kulfi (or ice lolly) moulds and freeze till set. Unmould and serve.