



Mullineux Wine Club – October 2019

Normal Case Price: R1,450

Wine Club Case Price: R1,232.50

Our Spring case includes the new release of our Kloof Street Chenin, with our new labels, which we hope you like as much as you enjoy the wine! The Kloof Street wines continue to punch above their weight and offer fantastic quality. We have also included the first white wine produced from Palm Block on Roundstone Farm which we have named Mae Flower – after Chris and Andrea’s daughter, Philippa Mae, and the floral aromas in the vineyard from the Fynbos corridors we planted in amongst the vines. The third wine is a Carignan from the Paardeberg, harvested in the excellent 2015 vintage and given the aging it deserves.

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### **1. Kloof Street Chenin Blanc 2019**

**Cellar Price: R105/bottle**  
**Wine Club price: R89.25/bottle**

**Grapes:** 100% Chenin Blanc

**Technical Details:** Alcohol 13 % - Residual sugar 2.0 g/l - Total acidity 5.2 g/l - pH 3.40

#### **Winemaking**

From old vines planted in the stony Schist based soils of the Kasteelberg, and the decomposed Granite soils of the Paardeberg. 85% of this wine was tank fermented and 15% was fermented in older French oak barrels, all with indigenous yeasts. The barrels are then racked and blended with the tank fermented portion and then bottled.

#### **Tasting Note**

This wine has notes of dried pears, light herbs, and a hint of salinity. The palate is richly textured and pithy, balanced by a fresh acidity. Drinking beautifully now and enjoyed best at 10 to 12 °C.

#### **Food Pairing**

This Chenin is super versatile and pairs well with anything from Summer salads to slightly spicy dishes and even good old battered fish ‘n chips!

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2. Mullineux Mae Flower 2017

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

Grapes: 79% Clairette Blanche, 21% Viognier

Technical Details: Alcohol 14.5% - Residual sugar 1.4 g/l - Total acidity 5.7 g/l - pH 3.32

Winemaking

From young bushvines planted in the Schist soils of Palm Block on Roundstone Farm. Fermentation with indigenous yeasts is in older French oak barrels. The wine is left on the lees until Spring, during which time it went through malolactic fermentation. The barrels are racked and blended just before the following vintage and bottled unfiltered.

Maturation

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



Tasting Note

A perfumed nose of orange blossom follows on to the palate which has some orange and mineral notes, a waxy texture and lemony acidity. Enjoy this summer or age a year or two.

Food Pairing

Particularly good with Asian dishes containing lemon grass.



3. Mullineux Reserve Carignan 2015

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

Grapes: 100% Carignan

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

Winemaking

The Carignan grapes come from a sustainably farmed vineyard on the Granitic Paardeberg. The grapes are 100% 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

This wine has a wild nose with spice and dark fruit. The palate is incredibly complex, with suggestions of Christmas pudding, wintergreen, cracked black pepper, liquorice and fine, lingering tannins.

Food Pairing

Venison Pie or kudu fillet.