

Mullineux & Leeu

FAMILY WINES

Wine: **2013 Kloof Street Swartland Rouge**
85% Syrah, 9% Carignan ,2% Mourvedre, 2% Cinsault, 2% Grenache
Bottling Date: 21st April 2014
Production: 34 800 bottles/ 2 900 cases
Wine of Origin: Swartland

Technical Details at Bottling:

Alcohol	Total Extract	Residual sugar	Total acidity	Volatile acidity	Total SO2	Free SO2	pH
13,5%	31.5 g/l	3,0 g/l	5,9 g/l	0,59	68	19	3,55

Source of Grapes:

Grapes for our 2013 Kloof Street red come from seven vineyard parcels in different parts of the Swartland: One parcel of Mourvedre grown on the rolling, iron-rich soils west of Malmesbury; two parcels of Syrah and one parcel of Cinsault planted in the stony Shale and Schist based soils of Riebeek Kasteel Mountain; and one parcel of dry land, bushvine Syrah, one Carignan, and one Grenache all grown in the decomposed Granite of the Paardeberg mountain. Vines are aged between 12 and 40 years. We follow sustainable, reasoned farming practices.

Date(s) Harvested:

Grapes were hand-harvested between the 2nd and 27th February 2013.

Yields:

Between 4 to 6 tons/ha = 24 to 33 HL/ha.

Winemaking:

Grapes are chilled in our cold room, where after they are destemmed to tank and around 25% whole bunches are added. Minimal SO2 is added and, as with all our wines, no other additions are made. The must is initially pigeaged once a day. After about 4 days, fermentation begins with indigenous yeasts, and the wine is pigeaged once or twice a day, depending on extract and tannin development. Temperatures are not allowed to exceed 28 °C. Total maceration is generally between 4 to 6 weeks, also depending on tannin development. 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 after 11 months in barrel, and 12 months blended in tank.

Maturation:

11 months, 3rd and 4th fill French oak 225L barrels & 500L demi-muids.

Tasting Note:

This seductive blend of Southern Rhône varieties has a perfumed nose of violets, spice and purple fruit. The medium to full bodied, food-friendly palate is finely textured with firm but approachable tannins and a fresh, lingering finish. *Best served at 16 to 18 °C.*