



## Mullineux Wine Club – April 2013

Welcome to our Autumn Wine Club selection. This Wine Club case only consists of wines made exclusively for our members, each from a single barrel with a special story to tell.

There is a bit of a theme with this selection, as all wines come from dry farmed bushvines planted in the decomposed Granite soils of the Paardeberg Mountain. The case contains a Rosé from Carignan (a grape known for freshness), a Mourvèdre (a grape known for wildness), and a Clairette Blanche (a grape not known that well at all!).

Speaking of Clairette, we've just finished up with harvest 2013 and have a few exciting Wine Club wines in the making, including our first ever Bubbly from this little known grape variety, fermented through the Méthode Ancestrale.

We hope you enjoy this selection!

Normal Case Price: R876

Wine Club Case Price: R744.60

### **1. Kloof Street Rosé 2012 (x 2)**

**Wine Club price: R66.30**

This serious and textured, but delightfully fresh Rosé is made from Carignan grapes.

Carignan is thought to have originated near to the town of Cariñena in Aragon, Spain, and is still widely planted in Spain under the name Cariñena. It first appeared in the Pyrenées Orientales region of France in the 12th Century and has expanded throughout Mediterranean France to become one of the country's most widely planted grape varieties. If farmed correctly, Carignan produces grapes that are wonderfully rich in colour and acidity and it is generally used to bring freshness to blends. Its main aromas are black fruit, licorice and some spice. Though relatively scarce in South Africa, we have found a lovely 42 year-old parcel of dry farmed Carignan to work with, planted in the decomposed Granite soils of the Paardeberg.

Alcohol	Residual sugar	Total acidity
12,5%	1,89 g/l	5,3 g/l

#### Winemaking

We believe Rosé should be dry and fairly serious with texture that should come from the fruit and not residual sugar. To achieve this, hand-picked grapes are transported via cold truck to the cellar and roughly pressed to extract some phenolics and matter and then drained to an old French oak barrel where the wine underwent primary and malolactic fermentation. The wine then aged on the lees and was racked once in Spring and then returned to barrel before being bottled unfiltered and unfinned after 11 months in barrel.

#### Tasting Note

This Rosé has a bright, lively crimson colour. The expressive nose has notes of ground spice and fresh red fruit. The palate is textured, but the wine finishes really dry and fresh. Best served at 10 to 12 °C.

### Food Match

Enjoy on its own, as an aperitif, or with green salads and salmon.

## **2. Mullineux Clairette Blanche 2011 (x 2)**

**Wine Club price: R153**

Clairette Blanche forms part of the blend in our Mullineux White (along with Chenin Blanc and Viognier), providing good acidity and low alcohol. Clairette is one of the oldest Southern French varieties. Being a very versatile blending component, it is used in the sparkling wines of Clairette de Die, as well as going into some of the best white, Rosé (and red!) wines of Southern France.

Clairette copes with serious heat and ripens late in the season at relatively low sugar levels in South Africa. As a blending component, it is useful to bring down alcohol levels and brings flavours of peach and apricot, as well as a distinctive waxy character on the nose and palate. Traditionally misunderstood in South Africa, it is mostly used for brandy production. There are some lovely old blocks of Clairette scattered throughout the Swartland that provide fantastic fruit, and we predict the brandy producers are going to struggle to get their hands on these blocks in the future!

Alcohol	Residual sugar	Total acidity
12,0%	1,5 g/l	5,1 g/l

### Winemaking

Grapes for this wine were harvested at naturally low yields (4 tons per hectare) from a single parcel of 44 year-old dry-farmed bush vine Clairette Blanche, grown in the decomposed Granite of the Paardeberg Mountain. The grapes were harvested before sunrise and gently pressed to an old French oak barrel where the wine underwent primary and malolactic fermentation. The wine then aged for 11 months on the lees before being hand bottled, unfiltered and unfinned. The only thing added to the wine was an absolutely minimal amount of Sulphur to protect its delicate fruit profile.

### Tasting Note

The nose is shy with hints of honeysuckle, apples and nuts and a kind of earthiness. The palate has a creamy texture but a fresh acidity with notes of ripe pear, grapefruit, almonds and clove spice.

### Food Match

Pair with a light but spicy style of curry, Phad Thai or with a classic Bouillabaisse (fish stew). An excellent match with ripe Camembert.

## **3. Mullineux Mourvèdre 2011 (x 2)**

**Wine Club price: R153**

Mourvèdre is another variety 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. Its personality varies greatly with the soil it is planted in, performing well in lime-based soils, as well as acidic shales and schists. Its aromas are not for everybody – leather, forest floor, truffles, animal fur, tomato purée and fresh mushrooms are its main expressions. It can also have a barnyard-like, horsey character that narrow-minded technocrats often confuse with the spoilage yeast *Brettanomyces*. The most famous examples of Mourvèdre are the wines of Bandol in Provence. As it's a relatively new variety to South Africa, Chris spent three fantastic months in 2004 at Château Pibarnon in Bandol learning to work in the vineyard and cellar with this eccentric grape.

Alcohol	Residual sugar	Total acidity
14,0%	1,9 g/l	5,1 g/l

## **Winemaking**

Grapes for this wine were harvested from a parcel of sustainably farmed Mourvèdre planted in the decomposed granite soils of the Paardeberg Mountain. Fermentation was done with 25% whole bunches and indigenous yeasts. The wine was aged for 11 months in an old French oak barrel.

## **Tasting Note**

Fresh fynbos with a spicy, earthy nose. Peppery notes with an attractive meaty, savoury character on the palate leading to a finish of fine tannin and length.

## **Food Match**

Pairs well with Mediterranean country cuisine such as smoked meats, roast pork or tomato based pasta sauces such as Alla Norma from Sicily (a fire grilled aubergine pasta sauce with tomato, ricotta, and basil).

## **Pasta Alla Norma** (Serves 4)

### **Ingredients**

3 medium aubergines, diced small

5 Tbsp Olive Oil

1 Tbsp dried Oregano

1 onion, chopped

dried chilli flakes (optional)

2 cloves garlic, crushed or finely chopped

Large bunch of Basil

2 x 400g cans of tomatoes – chopped

Salt and freshly ground pepper

455g Pasta – spaghetti, fusilli, macaroni....

100g grated Pecorino or Parmesan or chopped Feta (we don't get the salty Sicilian Ricotta here in SA)

- 🕒 Heat the oven to 220°C. Toss the aubergines in 3 Tbsp olive oil and dried oregano and roast for 20-25 min, turning every 5 min so they brown evenly.
- 🕒 Heat 2 Tbsp olive oil in a pan and gently fry the onion until softened. Add garlic and cook for 1 min. If desired add a pinch of chilli flakes, then the tomatoes, salt and pepper and simmer, covered, for 15-20 min. Toss in half a bunch of torn basil leaves.
- 🕒 Cook the pasta according to the packet instructions.
- 🕒 Add the sauce to the pasta and toss together over a low heat.
- 🕒 Spoon into a large serving dish, sprinkle with remaining basil leaves, torn, and cheese.