

MULLINEUX & LEEU

FAMILY WINES

Mullineux Wine Club – April 2015

Welcome to our Autumn 2015 Wine Club selection which includes two Wine Club-exclusive reds – a Grenache and a Carignan – which will be a perfect match with Autumnal foods. We have also included the Mullineux White 2013, which can be enjoyed now but will gain more complexity with time, for those of you patient enough to age it!

Grenache definitely has a bright future in the Swartland. It is a variety that loves warm, dry conditions and is absolutely at home in our soils. Though there are only a few old vine parcels of Grenache in the Swartland, there are some very exciting vineyards that have been planted in the region in the last decade and we have been working with some to get a feeling for the grape and how it performs in our region. Grenache typically performs best when the vines are older, but when the vines are young it expresses beautiful fruit and has a surprising tannin structure. Grenache is generally lighter in colour and can have delicate aromas, but it has unexpected power and structure. Our approach with Grenache is to let it express itself and not try to over-extract it and wood it into something it is not.

Carignan is one of the hidden gems of the Swartland. Though it is one of the most planted grapes in France, it is a relatively scarce variety in South Africa. We love it for the bright colour and vibrant acidity that it possesses. Its main aromas are red fruit, black pepper and liquorice. Carignan is usually the variety that brings freshness to our Kloof Street Rouge. We have bottled a couple of barrels of it on its own to show you what it can do.

We hope you enjoy the selection! - Andrea, Chris, Nicola and the Mullineux team

Normal Case Price: R1110

Wine Club Case Price: R943.50

1. Mullineux Grenache 2013 x 2

Wine Club price: R157.25/bottle

Alcohol	Residual sugar	Total acidity	pH
13.5%	2.1 g/l	4.6 g/l	3.76

Winemaking

Grapes for our Wine Club exclusive 2013 Grenache come from a single parcel of sustainably farmed 10 year old, dry land bushvines grown in the decomposed Granite soils of the Paardeberg mountain in the Swartland. The wine was 75% whole-bunch fermented with indigenous yeasts. Minimal SO₂ was added. Total maceration was 4 weeks, with minimal pigeage. Malolactic fermentation was allowed to occur naturally and the wine was aged for 11 months in 4th and 5th fill French oak barrels.

Tasting Note

This Grenache has gorgeous red cherry flavours with pure fruit character and hints of liquorice. The texture is plush, with fine grained tannins – classic Grenache tannins. A fresh acidity gives lift to the rich fruit character and the wine has a long, velvety finish. Best served at 16 to 18 °C. The wine can be drunk now if you enjoy primary fruit flavours or aged 2-3 years for more savoury characters to develop.

Food Match

Duck & Cherry pie!

2. Mullineux Carignan 2013 x 2

Wine Club price: R157.25/bottle

Alcohol	Residual sugar	Total acidity	pH
13.5%	2.7 g/l	5.9 g/l	3.56

Winemaking

Grapes for our Wine Club exclusive 2013 Carignan come from a single parcel of sustainably farmed 30 year old, dry land bushvines grown in the decomposed Granite soils of the Paardeberg mountain in the Swartland. The winemaking was very similar to that of the Grenache - 75% whole-bunch fermented with indigenous yeasts, minimal SO₂, total maceration of 4 weeks, with minimal pigeage. Malolactic fermentation was allowed to occur naturally and the wine was aged for 11 months in 4th and 5th fill French oak barrels.

Tasting Note

This Carignan has a lovely savoury character with notes of Christmas spices and tapenade amongst the pure berry flavours. It is fresh with clean, grippy tannins and has a lingering savoury finish. Best served at 16 to 18 °C.

Food Match

Black olive tapenade (recipe below) which can be served on toasted baguette or melba toast or tossed in pasta.

3. Mullineux White 2013 x 2

Wine Club price: R157.25/bottle

(80% Chenin Blanc, 13% Clairette Blanche, 7% Viognier)

Alcohol	Residual sugar	Total acidity	pH
13.5%	1.5 g/l	5.8 g/l	3.29

Winemaking

Grapes come from five sustainably farmed vineyard parcels: One parcel of 34 year-old Chenin blanc planted in the stony Shale and Schist based soils of the Kasteelberg; two parcels of 40-70 year-old dry land, bush vine Chenin and one parcel of 80 year old Clairette blanche grown in the decomposed Granite of the Paardeberg; and a parcel of 15 year-old Viognier planted on the rolling, iron-rich soils west of Malmesbury. Each parcel is vinified separately. The pressed juice is racked to barrel for fermentation with indigenous yeasts and lasts up to 8 weeks. The wine is left on its lees until spring during which time it finished malolactic fermentation. The barrels are racked and blended just before the following vintage and bottled unfiltered. The wine was aged for 11 months in 3rd and 4th fill French oak barrels and one new 2000L foudre

Tasting Note

The palate is fairly full and richly textured, with notes of pears, almonds and peaches. The finish is fresh and clove-like. Best served at 12 °C, this wine will show optimally when decanted in the first 3 years after bottling.

Food Match

Shellfish, chicken, pork belly (the freshness cuts through the fat and the richness complements the meat flavour).

Tapenade

Tapenade originated in Provence, France, and although the main ingredient is olives, the name comes from the Provençal name for caper buds, *tapeno*. This recipe comes from www.theguardian.com entitled "How to make the perfect tapenade". It's worth reading the article (and making this delicious spread)!

Ingredients

200g whole black kalamata olives	3 tbsp capers, well rinsed if packed in salt
2 anchovies, well rinsed if packed in salt, roughly chopped	1 fat clove of garlic, crushed
2 tsp fresh thyme, chopped	Juice of ½ lemon
5 tbsp extra-virgin olive oil	

Method

Stone the olives and put in a food processor with the capers, anchovies, garlic and thyme, and whizz to a rough puree. Squeeze in the lemon juice and, with the motor still running, add the oil.

Alternatively, pound the garlic, anchovies, capers and thyme together in a pestle and mortar until smooth, followed by the olives, leaving these slightly more chunky, then gradually add the oil and lemon juice, pounding between pours.

Taste, and add pepper and more lemon juice if necessary.