

MULLINEUX & LEEU

FAMILY WINES

Mullineux Wine Club – October 2014

Welcome to our Spring 2014 Wine Club selection. This Wine Club case includes two wines made exclusively for our members – a Skin Contact Chenin Blanc and, especially for summer, a Cinsault Rosé. The 3rd wine is our excellent (if we do say so ourselves!) 2012 Mullineux Syrah which is selling out extremely quickly and we would like to ensure Wine Club members get some!

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

Normal Case Price: R1030

Wine Club Case Price: R858.50

1. Kloof Street Cinsault Rosé 2013 x 2

Wine Club price: R68/bottle

Alcohol	Residual sugar	Total acidity
12,11%	1,4 g/l	4,8 g/l

Winemaking

Hand-picked grapes were chilled in our cold room and then crushed and destemmed to tank for a couple of hours of skin contact to extract some colour. Only the free-run juice is racked off to tank and is then allowed to settle overnight. (The Cinsault skins were left in the tank and destemmed Syrah was placed on top for a fresh parcel of wine destined for the Kloof Street Rouge). 20ppm SO₂ was added to the Cinsault juice and no further additions were made. After settling, the juice was racked to an egg-shaped tank for fermentation with indigenous yeasts which lasted about 2 weeks. After malolactic fermentation, the wine was left on its gross lees for another 6 months, without racking. The idea is that the egg-shaped tank keeps the lees in suspension and this adds texture to the wine and keeps it in a reductive state, protecting the wine from oxygen. At the end of Winter when the wine had settled, it was carefully racked twice and bottled.

The reductive winemaking techniques of egg fermentation, maturation and storage on the gross lees mean the wine will show a touch reduced (sulfurous aromas) when first opened, so it will greatly benefit from decanting a couple of hours before enjoying!

Tasting Note

Like its beautiful, vibrant pink colour, this rosé is reminiscent of red berry fruits of strawberry and raspberry on the nose with a hint of fresh cherry and red liquorice on the palate. The slightly soft textured palate is lifted by a lovely fresh acidity which adds length and finesse to the wine. Due to the winemaking method, this wine benefits from decanting prior to drinking. This allows the wine to aerate and brings out the lovely floral notes of lemon myrtle and lavender. Enjoy now or savour over a few days to really enjoy the nuances of this fresh rosé.

Food Match

This wine will pair well with fresh seafood, summer salads and light pasta dishes.

2. Skin Contact Chenin Blanc 2013 x 2

Wine Club price: R157.25/bottle

Alcohol	Residual sugar	Total acidity
13,7%	1,7 g/l	4,6 g/l

Winemaking

The grapes for this exciting white wine were treated much like a red wine, although with a much longer maceration! Hand-picked grapes were chilled in our cold room then crushed and destemmed to tank. 20ppm SO₂ was added and no further additions were ever made to the wine. The wine was punched down once a day during a 2 week fermentation and, after both primary and malolactic fermentation were complete, the tank was topped full and closed for another 10 weeks. After 3 months in total on the skins, the wine was pressed to tank for another 6 months

maturation. We then racked the wine a couple of times to clarify it as best as possible and it was bottled in early Summer without any additions, fining or filtration.

Tasting Note

The nose presents with an intense aromatic spice of clove, sweet cinnamon and ginger powder before moving to the subtle floral nuances of honeybush and citrus pink grapefruit and mandarin. The palate has lovely pithy, chalky tannins (thanks to the skin contact) with a taut acidity matched by a texture that coats the palate. The citrus notes follow through on the palate, with a hint of spiced apple. This wine is beautiful served at room temperature (not too warm!) to fully appreciate the delicate flavours and can benefit from 3-5 years aging.

Food Match

Enjoy on its own or match with white meat dishes such as the pork belly recipe below.

3. Mullineux Syrah 2012 x 2

Wine Club price: R204/bottle

Alcohol	Residual sugar	Total acidity
13,5%	2,2 g/l	6,1 g/l

Winemaking

Each parcel of grapes was chilled in our cold room then about 50% were destemmed to tank and the remainder was added as whole bunches. Minimal SO₂ is added and no further additions are made. The must was initially pigeaged once a day. After about 4 days, fermentation began with indigenous yeasts, and lasted for 7-10 days. A skin contact period of 3 to 7 weeks (depending on tannin development) was then given. The wine was then drained and pressed to barrel for malolactic fermentation and maturation. The different parcels were racked in Spring to blend the wine, which was then returned to barrel and bottled unfiltered and unfined after a further 14 months maturation.

Tasting Note

This perfumed Syrah has notes of spicy citrus rind, refined black fruits, violets and lilies. The palate is elegant and restrained yet with plenty body and a silky texture balanced by a fresh, natural acidity. The finish is long with supple tannins. Best served at 16 to 18 °C, this wine will greatly benefit from decanting if drunk within the first 3 to 5 years after bottling.

Food Match

Red meat! Try steak, lamb or venison...

Pink Peppercorn Roasted Pork Belly with Crispy Crackling

Ingredients

1 ½ kilo piece of belly pork, skin scored diagonally in both directions	
2 tablespoons rock salt	4 or 5 bay leaves
1 tablespoon pink	1 tablespoon fennel seeds
2 large onions, sliced thickly, about 1 cm	4 garlic cloves
Glug of olive oil	

Method

Take pork out of the fridge, approximately ½ hour before you start cooking. Pre-heat oven to 200°C.

In a roasting tin large enough to hold the meat, lay out the onions and garlic to make a bed on which to sit the pork. Arrange bay leaves on top.

Crush the rock salt, fennel seeds & peppercorns in a pestle & mortar. Drizzle a little olive oil over your pork; rub it in well with your hands and then scatter your fragrant herb mix over the pork rind, patting it down as you go. Lift meat onto onions, pour a little water into the roasting pan till it just comes up to the bottom of the meat, and pop into the oven.

Cook for 20 minutes at this high heat then drop down to 170°C and cook for 3 hours. Check the water level a few times during cooking and top up with a glass of water when needed.

At the end of cooking your belly pork should have an impressive crown of crispy crackling and the meat should be meltingly tender. If you find your crackling hasn't crisped up enough, give it a quick final blast under a hot grill. Leave the meat to rest on a board for 20 minutes before carving, so that all the lovely juices have settled into the meat. Serve with a fresh summer salad and enjoy with a glass (or 2!) of our Skin Contact Chenin.