

2015 Mullineux SCHIST Syrah “Roundstone”

Varietal(s): 100% Syrah
Bottling Date: 16th November 2016
Production: 5 208 bottles / 434 cases & 300 Magnums
Wine of Origin: Swartland

Technical Details at Bottling:
Alcohol 13.5% - RS 2.2 g/l - TA 5.0 g/l - pH 3.78

Vineyard Details:
Grapes for our 2015 SCHIST Syrah were from a single parcel of sustainably farmed 19 years old vines planted in the stony Shale and Schist soils of our farm, Roundstone, on the Kasteelberg. This parcel of Syrah gives the best expression of the Kasteelberg's terroir – density and structure.

Date(s) Harvested:
Grapes were harvested between the 8th and 16th February 2015 with a yield of 6 tons/ha (33HL/ha).

Winemaking:
Grapes were first chilled in our cold room then the whole bunches were put into open-top 500L French oak barrels and foot stomped to release some juice. Minimal SO2 was added and, as with all our wines, no further additions were made. After about 4 days, fermentation began with indigenous yeasts and lasted about 10 days. A further four weeks of skin contact was given after which the wine was drained and pressed to barrel for malolactic fermentation and maturation. We pigeaged once a day before, during and after fermentation. In Spring the wine was racked and after a total of 21 months in barrel was bottled unfiltered and unfined. 10 months of aging in bottle was then given before release.

Maturation:
12 months in French oak 500L barrels, 25% new, followed by 9 months in 2nd fill foudre.

Tasting Note:
This is the most structured Syrah in our Single Terroir range. The 2015 combines the perfume and structure of the 2012 and the elegance of the 2013. On the nose there are notes of black pepper, black fruit and spices. The palate is full-bodied with a meaty, savoury character, fine grained tannins giving structure and a balancing natural acidity. The finish is fresh, long and supple. Aging potential 10 – 15 years. Decanting recommended.

