

## 2017 Mullineux GRANITE Syrah

Varietal(s): 100% Syrah  
Bottling Date: 5th December 2018  
Production: 4932 bottles / 411 cases & 180 Magnums  
Wine of Origin: Swartland

### Technical Details at Bottling:

Alcohol 14.5% - RS 2.6 g/l - TA 5.4 g/l - pH 3.68

### Vineyard Details:

*Grapes for our 2017 GRANITE Syrah were sourced from a single parcel of sustainably farmed 23 years old dry land, bush vines grown in the decomposed Granite of the Paardeberg. This is the parcel of Syrah that gives the best expression of the Paardeberg's terroir – freshness and perfume.*

### Date(s) Harvested:

*Grapes were harvested on the 6th February 2017 with a yield of 5 tons/ha (30HL/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.*

### Maturation:

*12 months in French oak 500L barrels, 25% new, followed by 9 months in 2nd fill foudre. 9 months of aging in bottle was then given before release.*

### Tasting Note:

*2017 was the second vintage of the Great Drought in the Cape and yields were again significantly lower than normal. However, by improving soil health with cover crops and mulch and by reducing crops early, the resulting wines have lovely concentration but also wonderful freshness. The GRANITE Syrah is always the most perfumed and elegant of our single-terroir Syrahs. This wine has a floral, spicy, cranberry nose and a tight, fresh structure with a silky texture. The palate has notes of succulent berries and delicate herbs and spices. Ageing potential 15 – 25 years. Decanting recommended when opened young.*

