

SOUTH AFRICA



*Mullineux*

*Handcrafted wines from the heart of the Swartland*

**Wine:** 2012 Mullineux GRANITE Syrah  
**Bottling Date:** 15<sup>th</sup> January 2014  
**Production:** 1008 bottles / 84 cases & 50 Magnums  
**Wine of Origin:** Swartland

**Technical Details at Bottling:**

Alcohol	Total Extract	Residual sugar	Total acidity	Volatile acidity	Total SO <sub>2</sub>	Free SO <sub>2</sub>	pH
13.5%	29.8	2.9 g/l	5.5 g/l	0.69	74	37	3.71

**Source of Grapes:**

Grapes for our 2012 Granite Syrah were sourced from a single parcel of 19 year old dry land, bush vines grown in the decomposed Granite of the Paardeberg Mountain. This is the parcel of Syrah that gives the best expression of the Paardeberg's terroir – freshness and perfume. We follow sustainable, reasoned farming practices.

**Date(s) Harvested:**

Grapes were hand-harvested on the 2nd February 2012.

**Yields:**

4 tons/ha = 24 HL/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 SO<sub>2</sub> 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 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 23 months in barrel was bottled unfiltered and unfined. 10 months of aging in bottle was then given before release.

**Maturation:**

23 months, French oak 500L barrels 50% new

**Tasting Note:**

This violet-perfumed Syrah is the most elegant of our single-terroir Syrahs. The palate is medium to full bodied and delicately spicy, with a silky texture balanced by a fresh, natural acidity. There are notes of black pepper, violets and lilies, red berries and herbs. 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.

**MULLINEUX & LEEU**  
FAMILY WINES