

SOUTH AFRICA



Mullineux

Handcrafted wines from the heart of the Swartland

Wine: 2012 Mullineux Syrah
Bottling Date: 15th January 2014
Production: 22248 bottles / 1854 cases
Wine of Origin: Swartland

Technical Details at Bottling:

Alcohol	Total Extract	Residual sugar	Total acidity	Volatile acidity	Total SO ₂	Free SO ₂	pH
13.50%	30.1	2.2 g/l	6.1 g/l	0.69	88	27	3.58

Source of Grapes:

Grapes for our 2012 Syrah were sourced from seven vineyard parcels in different parts of the Swartland: four parcels planted in the stony Shale and Schist based soils of Kasteelberg Mountain; two parcels of dry land, bush vines grown in the decomposed Granite of the Paardeberg Mountain; and one on the rolling, iron-rich soils west of Malmesbury. Vines are aged between 18 and 25 years. We follow sustainable, reasoned farming practices.

Date(s) Harvested:

Grapes were hand-harvested between the 26th January and 15th February 2012

Yields:

Between 4 to 6 tons/ha = 24 to 33 HL/ha.

Winemaking:

Each parcel of grapes is chilled in our cold room then about 50% are destemmed to tank and the remainder is added as whole bunches. Minimal SO₂ is added and, as with all our wines, no further additions are made. The must is initially pigeaged once a day. After about 4 days fermentation begins with indigenous yeasts and the wine is pigeaged once or twice a day, depending on extract and tannin development. Temperatures are not allowed to exceed 28 °C. Fermentation lasts from 7 to 10 days after which 3 to 7 weeks (also depending on tannin development) skin contact is given. The wine is then drained and pressed to barrel for malolactic fermentation and maturation. The different parcels are racked in Spring to blend the wine, which is then returned to barrel and bottled unfiltered and unfinned after a further 14 months maturation.

Maturation:

Aged in French oak 225L and 500L barrels and 2000L Foudre. 15% new wood in total.

Tasting Note:

This perfumed Syrah has notes of spicy citrus rind, refined black fruit, 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.