

Mullineux SCHIST Syrah 2013

Varietals: 100% Syrah
Bottling Date: 24th January 2015
Production: 1908 bottles / 243 cases & 100 Magnums
Wine of Origin: Swartland

Technical Details at Bottling

Alcohol 13.5% Residual Sugar 1.8 g/l Total Acidity 5.1 g/l pH 3.85

Source of Grapes

Grapes for our 2013 Schist Syrah were sourced from a single parcel of sustainably farmed 18 year old vines planted in the stony Shale and Schist soils of Roundstone Farm on the Kasteelberg. This parcel of Syrah gives the best expression of the Kasteelberg's terroir – density and structure.

Date(s) Harvested

Grapes were hand-harvested between the 6th and 14th February 2013

Yields

6 tons/ha = 33 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 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 skin contact was then 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 is the most structured Syrah in our Single Terroir range. On the nose there are notes of black pepper, black fruit and spices. The palate is full-bodied with a meaty, savoury character, plenty of silky tannins giving structure and a balancing natural acidity. The finish is fresh, long and supple. Best served at 16 to 18 °C, this wine will greatly benefit from decanting when drunk within the first 3 to 5 years after bottling.