



Mullineux Wine Club – October 2013

Welcome to our Spring 2013 Wine Club selection. This Wine Club case consists of two wines made exclusively for our members; our Platter 5 star “Red Wine of the Year” Syrah; and our latest vintage White blend which we believe to be our finest yet!

As mentioned in our previous letter, we have produced for the first time a Méthode Ancestrale sparkling wine made from Clairette Blanche. This is definitely the most complicated style of wine we have ever made! Méthode Ancestrale is an ancient method of producing sparkling wine, and was in use before the fancier and easier Champagne Method was developed. It is becoming fashionable again with more naturally oriented winemakers in certain regions of Europe and here in the Swartland. It is a fully sparkling wine that (as with Champagne and Méthode Cap Classique) derives its bubbles from fermentation in the same bottle it is sold in. The main difference is Méthode Ancestrale is the result of one single fermentation, as the juice is transferred to bottle towards the end of the primary alcoholic fermentation. In this way the ferment finishes in bottle and captures the CO₂ given off by the yeast during fermentation. Please note the instructions for opening this wine (on the neck of the bottle)! We hope you find the wine as fun and interesting as we found making it.

Normal Case Price: R965

Wine Club Case Price: R820.25

1. Kloof Street Mourvèdre 2012 (x 2)

Wine Club price: R76.50/bottle

Mourvèdre is widely grown in the South of France and Spain (where it originated and is known as Monastrell) but is a relatively new variety to South Africa. The most famous examples of Mourvèdre are the wines of Bandol in Provence where Chris spent three fantastic months in 2004 at the renowned Château Pibarnon learning to work with this eccentric grape in the vineyard and cellar. It is a variety that loves heat, wind and poor soils and is a classic winemaking antioxidant, providing backbone, structure and longevity to blends. Its personality varies greatly with the soil it is planted in, performing well in lime-based soils, as well as acidic shales and schists. Its aromas are not for everybody – leather, forest floor, truffles, animal fur, tomato purée and fresh mushrooms are its main expressions. It can also have a barnyard-like, horsey character that narrow-minded technocrats often confuse with the spoilage yeast *Brettanomyces*. The main differences between the Kloof Street and Mullineux Mourvèdres are the soil type and age of the vines, with the Kloof Street version being a touch lighter in colour, body and tannin.

Alcohol	Residual sugar	Total acidity
13,5%	3,8 g/l	6,1 g/l

Winemaking

Grapes for this wine were harvested from a parcel of dry farmed Mourvèdre grown on the rolling, iron-rich soils west of Malmesbury. Fermentation was done with 5% whole bunches and indigenous yeasts. The wine spent 11 months in old French oak barrels before being bottled.

Tasting Note

Fresh berries with a spicy, earthy nose. The wine is full of juicy berries on the palate with the meaty, savoury character typical of Mourvèdre.

Food Match

A good match with grilled meats and meat or pasta with roasted red peppers and tomato sauce.

2. Mullineux Méthode Ancestral Clairette Blanche 2013 (x 1)

Wine Club price: R157.25/bottle

Alcohol	Residual sugar	Total acidity
10,20%	4,1 g/l	5,4 g/l

Winemaking

The process is relatively simple (sounding!). From the vineyard, hand-picked grapes are cooled in our cold room, where after they are pressed whole-bunch, and 20ppm SO₂ is added. We then chill the juice as much as we can in an attempt to cold stabilize the juice (so the wine doesn't form crystals in bottle), and to minimize the sediment in bottle at the end of the day. Once relatively clear and stable, the juice is racked to a new tank and allowed to ferment slowly. Once the residual sugar drops from 190 to to about 35 grams per liter, the fermenting must is bottled and capped. The yeast continues to ferment to completion and in the process gas and pressure builds up. The wine also completes Malolactic fermentation in bottle. After 6 months we riddled and degorged the bottles to remove as much sediment as possible, and then recapped the wine.

Opening Advice and Tasting Note

Firstly, as this is a natural product, some bottles may have more pressure than others, and some may be quite explosive! **WE STRONGLY RECOMMEND OPENING THE BOTTLE OUT-DOORS.** The bottle is closed with a crown cap (not a cork!), like a beer, so use a regular beer bottle opener. You do not have to remove the wax covering the cap. Also note that the wine should be served well chilled (about 9 °C), and drunk within a couple of hours of opening.

The wine itself is lemon-straw in colour, with a nose of white pears, wax and ripe citrus. On the palate you will notice the bubbles are larger than with Champagne or Cap Classique. This is because the wine tends to ferment faster in bottle, and faster fermentation results in larger bubbles. The palate is full and dense for a wine of only 10.2% alc.

Food Match

Serve chilled as an aperitif.

3. Mullineux White 2012 (x 2)

Wine Club price: R157.25/bottle

The 2012 White is a blend of 76% old vine Chenin Blanc, 16% Clairette Blanche and 8% Viognier. Clairette ripens at low alcohol (~11%) in the Swartland and this offsets the Viognier which can ripen as high as 15% alc.

Alcohol	Residual sugar	Total acidity
13,5%	3,2 g/l	5,1 g/l

Winemaking

The grapes come from five vineyard parcels in different parts of the Swartland: One parcel of 33 year-old Chenin planted in the stony Schist soils of Riebeek Kasteel Mountain; two parcels of 40+ year-old dry land, bush vine Chenin and Clairette blanche grown in the decomposed Granite of the Paardeberg Mountain and a parcel of 12 year-old Viognier from the rolling, iron-rich soils west of Malmesbury. The Viognier is destemmed directly to tank and macerated on the skins before pressing and the Chenin and Clairette are pressed whole-bunch. The juice is fermented in barrels with indigenous yeasts and blended just before the following vintage. A total of 11 months is spent in old French barrels and a 2000L Foudre.

Tasting Note

This wine has a nose of crushed rocks, green citrus, cloves and a floral perfume. The palate is full, rich and has a mineral core, with a fresh, clove-like finish. We recommend decanting it in the first 3 years after bottling and don't serve it too cold!

Food Match

The acidity and richness of Mullineux White makes it a great match with creamy sauces, shellfish and pork belly. Try it with the creamy fish pie recipe below.

4. Mullineux Syrah 2010 (x 1)

Wine Club price: N/A

This Syrah was described by UK wine journalist Matthew Jukes as a "...spectacular Syrah ... among the most invigorating and rewarding red wines of the year.... with more grandeur and nobility, pound for pound, than any French version!" But the ultimate accolade was for this elegant Syrah to be awarded Platter's Red Wine of the Year in 2012. Unfortunately there is none available for sale but we wanted to make a bottle available for our Wine Club members!

Alcohol	Residual sugar	Total acidity
14,05%	2,3 g/l	5,6 g/l

Winemaking

Grapes come from six vineyard parcels in the Swartland: the stony Shale and Schist based soils of Riebeek Kasteel Mountain; dry land bush vines in the decomposed Granite of the Paardeberg Mountain and the rolling, iron-rich soils west of Malmesbury. Each parcel is vinified separately then blended and aged in French oak barrels, 15% new, for 11 months before bottling unfiltered and unfined.

Tasting Note

A perfumed nose with notes of black pepper, refined black fruit, smoke and herbs. The palate is full bodied and spicy, with a silky texture and a balanced natural acidity. The long finish is fresh and surprisingly long and supple.

Food Match

Lamb! Roasts, bredies, tagines, chops....

Recipe:

Nigel Slater's Big Fish Pie (Serves 6)

I'm a huge fan of Nigel Slater. His recipe's are no-nonsense, flexible and absolutely delicious! Use a variety of fish for this dish, add some cooked peas or mushrooms, and add cream for a richer (tastier!) sauce

Ingredients:

Shelled, cooked Prawns – 250 g
Smoked Haddock – 1 kg
Milk – 500 ml
Flour – 4 Tbs
Potatoes -1.5 kg

White wine - a glass full
Bay Leaves – 2 or 3
Butter – a thick slice, about 50g
Parsley – small bunch, leaves chopped
Butter

Put the haddock into a saucepan with the bay leaves and add the milk and enough water to cover the fish. Let it simmer for a few minutes, until you can pull the fish from the skin with ease. Drain and retain the liquid.

Peel the potatoes and cut into large chunks then put in a pan of water and bring to the boil. Salt them and simmer until tender enough to mash. Drain, add butter and a few spoonfuls of the haddock liquid, then mash to a fluff.

Melt the 50 g of butter in a pan and stir in the flour, cooking over a low heat until it is biscuit coloured. Pour in the wine and 500 ml of the haddock cooking liquid, then simmer for about 10 minutes, stirring regularly until the sauce thickens.

Skin the haddock and break into large flakes. Stir into the sauce with the prawns and parsley. Add ground black pepper and minimal salt. Scoop into a large pie dish and leave to cool.

Heat the oven to 200 deg. C. Pile the mash on top of the fish and bake until the top is crusty and the filling is bubbling up, about 50-60 min. Serve with a glass of chilled Mullineux White blend!