



Mullineux Wine Club – October 2017

Normal Case Price: R1380

Wine Club Case Price: R1173

1. Mullineux Kloof Street Rouge 2016 x 2

Wine Club price: R97.75/bottle

Blend: 94% Syrah, 4% Cinsault, 2% Carignan

Technical Details: Alcohol 13.5% - Residual sugar 2.9 g/l - Total acidity 5.1 g/l - pH 3.56

Grapes come from sustainably farmed vineyard parcels in the Swartland, aged 12-40 years: Two parcels of Syrah and one parcel of Cinsault in the stony Schist-based soils of the Kasteelberg; and a parcel of dry land, bush vine Syrah and one of Carignan in the decomposed Granite soils of the Paardeberg.

Winemaking

Grapes are destemmed to tank and minimal SO₂ is added, with no further additions. Fermentation is with indigenous yeasts, and the wine is pigeaged once or twice a day. Total maceration is between 4 to 6 weeks. The wine is then drained and pressed to barrel for malolactic fermentation and aged 11 months in neutral French oak barrels.

Tasting Note

This blend of Southern Rhône varieties has a perfumed nose of violets, spice and purple fruit. The medium-bodied, food-friendly palate is finely textured with firm but approachable tannins, and a fresh, energizing finish. Enjoy now and over the next couple of years.

Food Match

A versatile wine when it comes to food matching – good with anything from pizzas and burgers to lamb chops and steak. An ideal summer red if served slightly chilled and a lovely lunchtime red.

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### **2. Mullineux Radicales Libres 2012 x 2**

**Wine Club price: R259.25/bottle**

**Blend:** 76% Chenin Blanc, 16% Clairette Blanche, 8% Viognier

**Technical Details:** Alcohol 14.5% - Residual sugar 1.4 g/l - Total acidity 6.2 g/l - pH 3.41

Grapes for this wine came from five vineyard parcels in different parts of the Swartland: One parcel of 33-year-old Chenin in the stony Shale and Schist based soils of the Kasteelberg; two parcels of 40+ year-old dry land, bush vine Chenin, and Clairette blanche, in the decomposed Granite of the Paardeberg; and a parcel of 12-year-old Viognier planted in the koffieklip soils west of Malmesbury.

#### **Winemaking**

The Viognier was destemmed directly to tank and macerated on the skins for 4 to 5 days before pressing. The Chenin, and Clairette were pressed whole-bunch and the juice allowed to settle, overnight. All the juice was then racked to barrel for fermentation with indigenous yeasts. The barrels were left without Sulphur, on the lees for a year, after which time the wine finished malolactic fermentation. It was then racked to clean old French oak barrels where it was left to age for 5 years, with occasional topping up. Sulphur was added just prior to bottling. The name “Radicales Libres”, meaning Free Radical, is a reference to the oxygen which slowly, over time, changed the character of the wine into what it is today.



**Tasting Note**

This white Rioja-inspired twist on our Old Vines white blend is richly textured but bone dry, nutty, citrusy and with a vibrant acidity. Even though aged in oak for 5 years, there is very little oak character. This wine will give drinking pleasure for many years to come!

**Food Match**

A selection of Spanish tapas - Marcona almonds, salt cod or ham croquetas, paella, tortilla, white asparagus.



**3. Mullineux Grenache 2016 x 2**

**Wine Club price: R229.50/bottle**

Just one barrel of this wine was produced so I'm afraid there is nothing extra to offer after this Club delivery! But Grenache fans need not worry as we will again be releasing a Grenache to Club members next year.

**Technical Details:** Alcohol 13% - Residual sugar 2.6 g/l - Total acidity 4.8 g/l - pH 3.62

**Winemaking**

Grapes for our 2016 Grenache come from sustainably farmed vines planted in the Schist-based soils of the Kasteelberg. The wine was partially whole bunch fermented with indigenous yeasts. Minimal SO2 was added. Total maceration was 4 weeks, with minimal pigeage. Malolactic fermentation occurred naturally and the wine was aged for 11 months in neutral French oak barriques.

**Tasting Note**

This textured Grenache has lots of juicy red berries, black cherries and tapenade character, with a firm structure from the fine tannins. Drink over the next 2-4 years.

**Food Match**

This Grenache offers a rich core of fruit with good acidity and balance and just the right amount of tannins to match well with many different dishes without overpowering them. Try goulash, Moroccan tagines, mature cheddar cheese.