



## **Mullineux Wine Club – October 2018**

Normal Case Price: R1,792

Wine Club Case Price: R1,523.20

### **1. Mullineux Méthode Ancestral 2017**

**Cellar Price: R240/bottle**  
**Wine Club price: R204/bottle**

**Grapes:** 100% Chenin Blanc, from a single parcel planted in the decomposed Granite of the Paardeberg.

**OPENING ADVICE:** This is a natural product, so some bottles may have more pressure than others and **some may be quite explosive!** The bottle is closed with a crown cap (not a cork!), so use a regular beer bottle opener. You do not have to remove the wax covering the cap. There are 2 ways of opening and experiencing the wine: The way described for gentlemen and gentleladies... to carefully open and pour it to ensure the wine is as clear as possible in the glass. Or, for those more adventurous and like funk, drink it like a rockstar - shake the bottle (or roll it around a bit) before opening so everybody gets some of the cloud! Either way, serve well chilled and drink within a couple of hours of opening.

Méthode Ancestrale is an ancient method of producing sparkling wine, predating the fancier and easier Champagne Method. There has been a recent surge in the popularity of “Pét-Nat” (short for Pétillant Naturel) with more naturally-oriented winemakers around the world. 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.

**Technical Details:** Alcohol 12% - Residual sugar 3.2 g/l - Total acidity 7.4 g/l - pH 3.15

#### **Winemaking**

Hand-picked grapes are cooled in our cold room, then pressed whole-bunch to tank. Once relatively clear and stable, the juice is racked to a new tank and allowed to ferment slowly. When the residual sugar has dropped from 190 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 in the bottle. After 6 months we riddled and degorged the bottles to remove as much sediment as possible, and then recapped the wine. Part of the charm of Methode Ancestrales is that they are a handmade, artisanal product and each bottle will be slightly different and will have some harmless sediment.

#### **Tasting Note**

The wine is lemon-straw in colour, with a clean, fresh, apple and yellow stone fruit nose. The palate is textured with some rich, ripe, yellow fruit notes, all balanced by a racy acidity. You will notice the bubbles are larger than those in Champagne. This is because the wine tends to ferment faster in bottle, and faster fermentations result in larger bubbles. The wine is best enjoyed young.

#### **Food Match**

A lovely aperitif!

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**2. Mullineux Reserve Grenache 2015**

**Cellar Price: R328/bottle**  
**Wine Club price: R278.80/bottle**

**Grapes:** 100% Grenache

**Technical Details:** Alcohol 14% - Residual sugar 2.2 g/l - Total acidity 5.5 g/l - pH 3.39

**Winemaking**

Grapes for our 2015 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 and minimal SO<sub>2</sub> 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. The wine was then aged in bottle for a further 2.5 years.

**Tasting Note**

This bright, cherry-red wine is full of attractive red fruit aromas. The medium weight palate is full flavoured with lots of juicy, fresh red cherry and berry character, and hints of cloves and orange peel. There is a wonderful backbone of acidity with soft tannins adding further to the structure. Beautiful to drink now but could age 3-5 years.

**Food Match**

This wine would pair well with duck or a lightly spicy dish.



**3. Mullineux Syrah 2016**

**Cellar Price: R328/bottle**  
**Wine Club price: R278.80/bottle**

**Grapes:** 100% Syrah

Grapes for our Syrah come from seven sustainably farmed vineyard parcels in different parts of the Swartland: in the stony Shale and Schist based soils of the Kasteelberg, the decomposed Granite of the Paardeberg; and the rolling, iron-rich soils west of Malmesbury.

**Technical Details:** Alcohol 13.5% - Residual sugar 2.8 g/l - Total acidity 5.1 g/l - pH 3.7

**Winemaking**

Each parcel of grapes is added as whole bunches to tank and the must is initially pigeaged once a day. Fermentation begins with indigenous yeasts and lasts 7 to 10 days after which 3-7 weeks (depending on tannin development) skin contact is given. The wine is then pressed to barrel for malolactic fermentation and maturation. Each parcel is racked in Spring to blend the wine, which is then returned to barrel and later bottled unfiltered and unfined. Aged 14 months in French oak 225L and 500L barrels and 2000L Foudre, 15% new.

**Tasting Note**

This perfumed Syrah has notes of spicy citrus rind, refined black fruits, violets and lilies. The texture is silky, with some dark berry fruit concentration, balanced by a fresh, natural acidity. The finish is long with supple tannins. This wine will greatly benefit from decanting if drunk within the first 3 to 5 years after bottling and will age gracefully over the next 10 years.

**Food Match**

Lamb, lamb and more lamb! How about a tagine?