

MULLINEUX & LEEU

FAMILY WINES

Wine Club Spring Release - October 2020

Normal Case Price: R1,980

Wine Club Case Price: R1,683

This case is the first to include a Leeu Passant wine made exclusively for our Wine Club members. As it happens to be a **Méthode Ancestrale**, there really is no excuse not to celebrate!

For our Mullineux exclusive, we put the spotlight on one of our favourite Portuguese varieties – **Tinta Barocca**.

Along with these, our **Old Vines White blend** is our quintessential expression of what makes our region and its heritage of vines unique and special. Tim Atkin MW agrees with a recent rating of 95 points.

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### 1. Leeu Passant Cinsault Méthode Ancestrale 2020

**Cellar Price:** R330/bottle

**Wine Club price:** R280.50/bottle

**Grapes:** 100% Cinsault – From the Lötter Vineyard in Franschhoek – the 2<sup>nd</sup> oldest registered red wine vineyard in South Africa, planted in 1932. Officially certified *Old Vines*.

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 bottle. The main difference is that 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 CO<sub>2</sub> given off by the yeast during the primary fermentation.

**Technical Details:** Alcohol 11.5% - Residual sugar 1.0 g/l - Total acidity 6.49 g/l - pH 3.29

#### Winemaking

Cooled grapes are pressed whole-bunch and once the juice is relatively clear and stable, it is racked and allowed to naturally ferment slowly. When the residual sugar has dropped from 190 to about 35 g/l, 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 Méthode Ancestrales is that they are a handmade, artisanal product, generally degorged by hand, so each bottle will be slightly different and may have some harmless sediment. We have only degorged half of the production for this release. It has spent 7 months on the lees, which is just enough time to allow some autolysis (when the yeast cells break open and give the wine texture and tertiary aromatics), while retaining lovely freshness and fruit. We will degorge the second half of the bottles after further time on the lees for a later Wine Club release!

#### Tasting Note

The wine has a soft coral colour, with fresh ruby grapefruit and raspberry character on the nose. The bubbles form a fine mousse and the palate is textured, dry, with some delicate floral notes, lifted by a vibrant acidity. We love this wine for its bright youthful freshness, so it's ideally enjoyed within the first year or two of release, but you can age it if you prefer. Best served well chilled, which will also help temper the bottle pressure before opening.

#### Food Match

The perfect aperitif for any summer day! Serve with brunch or as a sundowner with canapés or tapas.

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2. Mullineux Old Vines White 2019

Cellar Price: R330/bottle

Wine Club price: R280.50/bottle

Grapes: 74% Chenin, 8% Clairette Blanche, 7% Viognier, 6% Grenache Blanc, 2% Semillon Gris, 2% Macabeo, 1% Verdelho

All the grapes for our white blend come from 9 sustainably farmed vineyard parcels, up to 67 years old, in various parts and on the different terroirs of the Swartland.

Technical Details: Alcohol 14% - Residual sugar 1.9 g/l - Total acidity 5.7 g/l - pH 3.40

Winemaking

Chilled grapes are pressed whole-bunch and the juice is allowed to settle overnight. Minimal SO₂ is added and no further additions are made. The juice is then racked to barrel for fermentation. Fermentation is with indigenous yeasts and lasts up to 8 weeks. The wine is left on its lees until spring, during which time it finished malolactic fermentation. The barrels are racked and blended just before the following vintage and bottled unfiltered.

Maturation: 9 months in 3rd and 4th fill French oak 500L barrels and one new 2000L Foudre.

Tasting Note

This fragrant wine has a floral nose with notes of orange blossom, apricots, mandarins, and cardamom. The richly textured palate is balanced by a fresh, vibrant, acidity and flavours reminiscent of peach, grapefruit, and hints of spice. Best served at 10 to 12°C, this wine will show optimally when decanted in the first 3 years after bottling.

Food Pairing

Pairs well with most Mediterranean dishes and flavours. We particularly love it with Pork Belly or Duck. Its versatility in pairing knows no end, from difficult to pair umami flavours like aubergine to Asian sauces, it even does well next to slightly spicy dishes.

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### 3. Mullineux Tinta Barocca 2017

Cellar Price: R330/bottle

Wine Club price: R280.50/bottle

**Grapes:** 100% Tinta Barocca

**Technical Details:** Alcohol 14.5% - Residual sugar 1.9g/l - Total acidity 4.9 g/l - pH 3.77

#### Winemaking

Harvested from a parcel of 33-year-old dry-farmed Tinta Barocca bush vines planted in the deep decomposed Granite soils of the Paardeberg. 2017 was a fantastic vintage - warm but not hot and nicely dry so it produced wines with lots of intensity and natural extract. All the grapes were destemmed to bins and then foot stomped for several hours a day until the skins turn into a pulp and sink. After about 4 days the first signs of fermentation show, and we immediately press the wine to old barrels for fermentation.

**Maturation:** 11 months in old 225L French Oak

#### Tasting Note

A complex and alluring nose with notes of dark chocolate and mixed berries, interlaced with savoury, earthy notes and herbs, particularly fresh fennel. This all carries through to the palate which has fine chalky, but firm, tannins giving good structure. A fresh acidity brings balance and the finish is lingering. Swartland Tinta always has an element of freshness, even in warmer years. This wine is still youthful and will benefit from decanting or aging. Ideally served at 16°C.

#### Food Pairing

A wine for a hearty meal! We suggest a venison potjie (stew) or slow braised lamb shanks. Add dried fruit, such as prunes or apricots, to the pot for extra depth.

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