

MULLINEUX & LEEU

FAMILY WINES

Wine Club Autumn Release – April 2021

Normal Case Price: R2,300

Wine Club Case Price: R1,955

Our Autumn 2021 case contains two Wine Club exclusives - a gorgeous, textured **2020 Kloof Street Swartland Rosé**, a rich yet elegant **2017 Mullineux Grenache** perfect for the cooler nights ahead - and our **2018 Leeu Passant Stellenbosch Chardonnay** which was recently awarded the highest score (95 points) given to a South African Chardonnay by internationally respected Neal Martin of *vinous.com*, and follows on from the two previous vintages featuring as Platter's Chardonnay of the Year. We hope you will enjoy the selection!

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### 1. Kloof Street Swartland Rosé 2020

Cellar Price: R115/bottle

Wine Club price: R97.75/bottle

#### Grape Varieties

52% Syrah, 28% Cinsault, 20% Grenache - bush vines in Palm Block on Roundstone farm

#### Winemaking

Hand-picked grapes were chilled in our cold room and then crushed and destemmed to tank for a couple of hours of skin contact. After gentle pressing and natural settling, the juice was racked to an egg-shaped tank for fermentation with indigenous yeasts which lasted about 2 weeks. After malolactic fermentation, the wine was left on its gross lees for another 6 months, without racking. The idea is that the egg-shaped tank keeps the lees in suspension and this adds texture to the wine and keeps it in a reductive state, protecting the wine from oxygen. At the end of Winter when the wine had settled, it was carefully racked twice and bottled.

#### Maturation

9 Months in egg shaped tanks.

#### Tasting Note

This fragrant, bone dry rosé has aromas of fresh, ripe strawberries with hints of pomegranate, apple and orange. The textured palate has notes of ruby grapefruit, watermelon, naartjie and soft herbs. There is weight and richness to the wine which is lifted by a lovely fresh acidity.

#### Food Pairing

This wine will pair well with seared tuna or salmon, Asian dishes and a range of lightly grilled meats and Mediterranean dishes.

#### Technical Details

Alcohol 14% - Residual sugar 1.4g/l - Total acidity 5.7 g/l - pH 3.43

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2. Mullineux Grenache 2017 (Wine Club Exclusive)

Cellar Price: R345/bottle

Wine Club price: R293.25/bottle

Grape Variety

100% Grenache - from sustainably farmed bush vines planted in the Schist-based soils on Roundstone farm, on the slopes of the Kasteelberg.



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Winemaking

The hand harvested fruit was whole bunch fermented in small vats with indigenous yeast. The total maceration was 4 weeks, with minimal pigeage, and malolactic fermentation occurred naturally.

Maturation

The wine was aged for 11 months in neutral French oak barriques. And aged in bottle for a further 2.5 years after bottling.

Tasting Note

This bright, ruby-red wine has an alluring nose with cherry, herb and licorice aromas. The full, structured palate expresses succulent berry and cherry flavours, and hints of sandalwood and floral incense. Firm yet chalky tannins give structure to the wine. This wine is beautiful to drink now but could age a further 7 to 15 years.

Food Pairing

This Grenache would pair well with oxtail or other hearty winter casseroles.

Technical Details

Alcohol 15% - Residual sugar 1.8 g/l - Total acidity 4.8 g/l - pH 3.75

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### 3. Leeu Passant Stellenbosch Chardonnay 2018

Cellar Price: R690/bottle

Wine Club price: R586.50/bottle

### Grapes Variety

100% Chardonnay – This single vineyard of Chardonnay is planted on the higher loam-based slopes of Helderberg Mountain. The site has a maritime influence that allows us to harvest the fruit with incredible intensity of flavour and zesty freshness.

### Winemaking

The cooled grapes are pressed whole bunch and allowed to settle overnight. The must is then racked to barrel for fermentation and temperatures are not allowed to exceed 24°C. Fermentation lasted 36 days after which the wine went through malolactic fermentation naturally. After spending 12 months on the lees, the wine was racked, blended, minimal sulphur added and aged a further 6 months in barrel before bottling.

### Maturation

12 months in 225L tight grain French oak barrels, 30% new, followed by a further 6 months in 2nd and 3rd fill barriques.

### Tasting Note

This Chardonnay has aromas of yellow stone fruits with hints of cloves. The textured palate has notes of peaches and lemon curd, with a touch of salinity and well-integrated oak character, all balanced by a zesty acidity. The finish is long, with a beautiful purity. Best served at 10-12°C, this wine will show optimally when decanted within the first 3 years after bottling and will reward if cellared properly over 10 years.

### Food Match

Pairs perfectly with shellfish, firm gamey fish, or lightly seasoned poultry or pork.

### Technical Details

Alcohol 13.5% - Residual sugar 1.9 g/l - Total acidity 6.8 g/l - pH 3.32

