

2018 Mullineux Syrah

Variety: 100% Syrah
Bottling Date: 7th January 2020
Production: 28 440 bottles/2 370 cases & 286 magnums
Wine of Origin: Swartland

Technical Details at Bottling:

Alcohol 13.5 % - RS 1.9 g/l - TA 4.7 g/l - pH 3.83

Vineyard Details:

The Grapes for our 2018 Syrah come from seven sustainably farmed vineyard parcels in different parts of the Swartland: four parcels planted in the stony Shale and Schist based soils of the Kasteelberg; two parcels of dry-land, bush vines grown in the decomposed Granite of the Paardeberg; and one on the rolling, iron-rich soils west of Malmesbury. The Vines are aged between 22 and 30 years.

Date(s) Harvested:

Harvested between the 26th January and 15th February 2018.

Yields:

Between 4 to 6 tons/ha = 24 to 33 HL/ha.

Winemaking:

Cool, crushed whole clusters of Syrah were placed in fermenters with 20% destemmed berries added on top. Minimal SO₂ was added and, as with all our wines, no further additions were made. The must was initially pigeaged once a day. After about 4 days, fermentation began with indigenous yeasts and the cap was kept moist with one or two gentle actions per day, depending on extract and tannin development. Temperatures were kept below 28 °C. Fermentation lasted 7 to 10 days after which 3 to 7 weeks (also depending on tannin development) skin contact was given. The wine was then pressed to barrel for malolactic fermentation and maturation. Each parcel was racked in Spring to blend the wine, which was then returned to barrel and later bottled unfiltered and unfined.

Maturation:

Aged for 14 months in French oak 225L and 500L barrels and 2000L Foudre, 10% new.

Tasting Note:

2018 is one of our favourite vintages of Syrah to date. It was the 4th year of the great drought in the Western Cape and the vines had adapted to the extra-dry conditions, resulting in wines with incredibly balanced intensity and complexity. This Syrah has aromas of violets, black plums and hints of dill and tomato leaf. On the palate there is an abundance of succulent dark fruit with undertones of sour cherry and anise. This multi-layered wine is elegant and fresh, with velvety tannins and a seamless, finish. Best served at 16 to 18 °C, this wine will greatly benefit from decanting if drunk within the first 3 to 5 years after bottling.

