

# MULLINEUX & LEEU

FAMILY WINES

## Wine Club Spring Release – October 2021

Normal Case Price: R2,120

Wine Club Case Price: R1,802

Our Spring 2021 case includes two special wines made exclusively for Club members – an aromatic, rich and deliciously fresh blend of **Viognier and Grenache Blanc** called Flora and a complex, spicy **Carignan**. We have also included our hauntingly perfumed **2018 Mullineux Syrah**, which is our favorite vintage of our flagship Syrah to date!

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### **Mullineux Flora 2020**

Cellar Price: R345/bottle

Wine Club price: R293.25/bottle

#### **Grape Varieties**

53% Viognier, 47% Grenache Blanc

The Grenache Blanc is from a vineyard planted on our home vineyard, Roundstone, where the Schist soils of the Kasteelberg give weight and texture to Grenache Blanc's natural acidity. The aromas are lifted by a beautiful fragrance from Viognier planted in deep Granite based soils of the Paardeberg.

#### **Winemaking**

The grapes were pressed whole-bunch, and the juice was then racked to barrel for fermentation with indigenous yeasts, lasting up to 8 weeks. The wine was left on its lees until spring, without the addition of sulphur. During this time the wine finished malolactic fermentation. The barrels were racked and blended just before the 2021 vintage and the wine was bottled unfiltered.

#### **Maturation**

10 months in 3rd and 5th fill French oak 225L barrels

#### **Tasting Note**

This beautifully aromatic wine has floral notes on the nose, with hints of peach and pineapple. These continue on the richly textured palate which is balanced by a vibrant freshness. There are also some lemon blossom and spice notes. Viognier, as well as adding richness to a wine, is the most tannic white grape we work with, and this is felt in Flora's long, grippy finish. Enjoy now but can be aged 2-3 years.

#### **Food Pairing**

Flora will pair well with lightly spiced Asian dishes.

#### **Technical Details**

Alcohol 14% - Residual sugar 2.2 g/l - Total acidity 5.6 g/l - pH 3.45

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### **Mullineux Carignan 2018**

Cellar Price: R345/bottle

Wine Club price: R293.25/bottle

#### **Grape Variety**

100% Carignan, from a 42-year-old sustainably farmed vineyard on the deep Granitic soils of the Paardeberg.

#### **Winemaking**

The grapes were 100% whole bunch fermented after crushing, with 5 weeks skin maceration and one to two gentle hand punch downs per day. The wine was then drained and pressed to barrel for malolactic fermentation.



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### Maturation

The wine was aged for 11 months in neutral French oak barriques.

### Tasting Note

Known for its wild character, in the warm, dry climate of the Swartland Carignan is our latest ripening variety and gives us the best pH. The nose is loaded with red berries and wild herbs. The palate is very complex, with a savoury, earthy character, succulent cherries and cranberries and hints of spice and citrus rind. Drinking beautifully now but can be aged a further 3-5 years.

### Food Pairing

The wild berry character of Carignan is delicious paired with grilled venison.

### Technical Details

Alcohol 13.5% - Residual sugar 2.4 g/l - Total acidity 5.0 g/l - pH 3.66

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## Mullineux Syrah 2018

Cellar Price: R370/bottle

Wine Club price: R314.50/bottle

### Grape Variety

100% Syrah

Seven sustainably farmed vineyard parcels have gone into our 2018 Syrah: four parcels planted in the stony 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 now aged between 23 and 31 years.

### Winemaking

The vintage conditions for stem inclusion were perfect, so 80% crushed whole clusters of cooled Syrah were placed in fermenters with destemmed berries added on top. Minimal SO<sub>2</sub> was added, and no further additions were made. Fermentation with indigenous yeasts lasted 7-10 days after which 3-7 weeks (depending on tannin development) skin contact was given. The wine was then pressed to barrel for malolactic fermentation and maturation.

### Maturation

This wine was aged for 11 months in French oak 225L and 500L barrels and 2000L Foudre, 10% new, and an additional 12 months after blending.

### Tasting Note

2018 is the favourite vintage of our flagship 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.

### Food Pairing

Our Syrah pairs perfectly with any lamb dishes – tagines, roasts, braaied chops, etc.

### Technical Details

Alcohol 13.5% - Residual sugar 1.9 g/l - Total acidity 4.7 g/l - pH 3.83

