

MULLINEUX & LEEU

FAMILY WINES

Wine Club Autumn Release – April 2022

Normal Case Price: R2,100

Wine Club Case Price: R1,785

1. Mullineux Macabeo 2020

Cellar Price: R350/bottle
Wine Club price: R297.50/bottle

Grape Varieties

100% Macabeo

In 2016 our team planted a small parcel of Macabeo (aka Viura in Spain) on our Swartland farm, Roundstone. This is the first vintage harvested from this bush vine vineyard and the Mullineuxs were so happy with the quality that they have bottled some to share with you. Aromatics of stone fruit and a salinity follow onto a textured, vibrant palate. Only one barrel was produced, hence the limited release. Enjoy!

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 after 10 months maturation in 3rd and 5th full 225L oak barrels and was bottled unfiltered.

Tasting Note

Aromas of stone fruit and a salinity follow onto a textured, vibrant, fresh palate.

Food Pairing

The acidity of this Macabeo makes it a natural partner with fresh oysters, or perhaps a mussel pot with sage and parsley.

Technical Details

Alcohol 13% - Residual sugar 1.6 g/l - Total acidity 6.1 g/l - pH 3.15

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#### 2. Leeu Passant Stellenbosch Sangiovese 2018

Cellar Price: R350/bottle  
Wine Club price: R297.50/bottle

##### Grape Variety

100% Sangiovese

Andrea and Chris developed a love affair for classic Sangiovese when travelling through Europe and spending any free time in Tuscany, visiting Brunello and Chianti Classico. "We love the perfume, firm structure and brightness that Sangiovese brings when planted in the right place and were intrigued to see if the Cape was able to make a classic wine from this amazing variety. The Cape historically has had a major focus on French grape varieties, but it intrigues us to know if Italian or other varieties might have a place in our viticultural heritage."

This Sangiovese is from a single vineyard planted on the cool, False Bay-facing lower slopes of the Helderberg Mountain. This site naturally produced a tight, focused, and serious style of Sangiovese that was given an extended 3-year maturation in a larger oak vat inspired by traditional Sangiovese winemaking methods to allow the tannins and fruit to develop before releasing it. There are only 500 bottles of this unique wine.

##### Winemaking

The grapes were 100% whole bunch fermented, with 5 weeks skin maceration. The wine was then drained and pressed to barrel for malolactic fermentation and matured in a large oak vat for 3 years.

##### Tasting Note

Classically structured; the oak is nicely balanced with the fruit and gives the wine some liquorice notes.

##### Food Pairing

This Sangiovese deserves a good dose of umami in the food it is paired with. For vegetarians we suggest wild mushrooms in burnt butter, with gnocchi and parmesan. For meat lovers, Springbok ossobuco, pan-fried gnocchi and fennel gremolata.

##### Technical Details

Alcohol 14% - Residual sugar 2.6 g/l - Total acidity 4.7 g/l - pH 3.68

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3. Leeu Passant Methode Ancestrale 2020

Cellar Price: R350/bottle
Wine Club price: R297.50/bottle

Grape Variety
100% Cinsault

This cuvée is the follow-up to the Method Ancestrale wine club bottling of Spring 2020 and comes from South Africa's second oldest red wine vineyard, planted in 1932 with incredible Cinsault on the slopes of Franschhoek's Haweqwa Mountains. We left a portion of the bottling for an extra 18 months on the lees before disgorging. Expect more palate texture and aromas of freshly baked bread and spice now woven into the bright fruit and freshness of this magnificent Cinsault vineyard.

Winemaking

When the residual sugar of the fermenting juice 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. It has spent 25 months on the lees, giving plenty of time for the autolytic (when the yeast cells break open and give the wine texture and tertiary aromatics) character to develop.

Tasting Note

Extended lees contact has resulted in more palate texture and aromas of freshly baked bread and spice weaved into the bright fruit and freshness of this magnificent bushvine Cinsault vineyard. Best served well chilled, which will also help temper the bottle pressure before opening.

Food Pairing

The perfect aperitif! Serve with canapés or tapas

Technical Details

Alcohol 11.5% - Residual sugar 1.0 g/l - Total acidity 6.5 g/l - pH 3.29

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### 4. Mullineux Old Vines White 2021

Cellar Price: R350/bottle  
Wine Club price: R297.50/bottle

**Grapes:** 62% Chenin Blanc, 10% Clairette Blanche, 9% Viognier, 7% Grenache Blanc, 6% Semillon, 6% Verdelho

Following on the previous vintage's stellar recognition of our classic Swartland white blend as the 2022 Platter's White Blend of the year, the 2021 Mullineux Old Vines White continues the marriage of old vine Chenin Blanc with Mediterranean varieties to enhance its distinctive and intricate layers. The cool winter preceding the 2021 harvest resulted in a slow and gradual ripening period which also contributed to the wine's balance and complexity. The floral nose shows upfront aromas of white peach blossom, Forelle pear and hints of white pepper, whilst the palate bursts with vibrant acidity, fleshy nectarines and yellow grapefruit. Respected London based Master of Wine Greg Sherwood recently tasted the 2021 vintage and rated it 95 Points, commenting that it "Reaches new quality heights", and says the wine possesses an "incredible intensity with a harmoniously weightless balance combined with a long, piercing finish."

#### Winemaking

Indigenous yeast saw the wine through its primary fermentation and any natural malolactic fermentation was allowed to take its course. The wine was left on its lees in barrel until spring to refine and build on the complex flavours. It was then racked after 11 months, left to settle for another 30 days and the final blend was bottled just before the 2022 harvest.

**Maturation:** 11 months in 3rd to 5th fill French oak 500L barrels and one new 2000L Foudre.

#### Tasting Note

The floral nose shows upfront aromas of white peach blossom, Forelle pear and hints of white pepper, whilst the palate bursts with vibrant acidity, sumptuous nectarines, and yellow grapefruit. This wine is best served at 10 to 12 °C and whilst it will benefit from ageing, it can be enjoyed young and will show optimally if decanted.

#### Food Pairing

Pairs extremely well with fragrant and spicy cuisine like Cape Malay Bobotie

**Technical Details:** Alcohol 13.6% - Residual sugar 1.9 g/l - Total acidity 5.9 g/l - pH 3.30

