

SWARTLAND



Mullineux

2020 Kloof Street Swartland Rouge

Varieties: 69% Syrah, 15% Tinta Barocca, 11% Grenache, 4% Cinsault, 1% Carignan

Bottling Date: 11 November 2021

Production: 25 500 bottles / 2 125 cases

Wine of Origin: Swartland

Source of Grapes:

The grapes for our 2020 Kloof Street red come from seven sustainably farmed vineyard parcels in different parts of the Swartland, aged 6-47 years: Two parcels of Syrah and one parcel of Cinsault and Grenache each from the stony Shale and Schist based soils of Roundstone farm at the foot of Kasteelberg; and the Tinta Barocca, Carignan, and another parcel of Syrah, all from the decomposed Granite of the Paardeberg.

Date(s) Harvested:

These parcels were hand-harvested between the 3rd and 27th February 2020 with a yield of 5 tons/ha, which translated to 30 HL/ha.

Winemaking:

Before the destemming to tank with 60% whole bunches, the grapes were chilled in our cold room on arrival, to allow for optimal hand-sorting without damaging the fruit. The must was initially pigeaged once a day and after indigenous yeast fermentation began, the wine was pigeaged twice a day. Temperatures were not allowed to exceed 28°C and the total maceration lasted just under 4 weeks. The wine was then drained and pressed to barrel for malolactic fermentation. The different parcels were racked in Spring to blend the wine, which was then returned to barrel.

Maturation:

This wine was matured for 11 months in 3rd and 4th fill French oak 225L barrels & 500L demi-muids, as well as large upright wooden vats.

Tasting Note:

The spicy perfumed nose has undertones of dark fruits. Each variety in the blend adds balance to the wine, filling your palate. Tinta Barocca brings tannin, Cinsault brings perfume, Carignan brings freshness, Grenache brings fruit character, and the Syrah ties it all together. Enjoy now and over the next 2-3 years.

Technical Details at Bottling:

Alcohol 13.5% - RS 2.1 g/l - TA 5.4 g/l - pH 3.60

