

SOUTH AFRICA



# Mullineux

*Handcrafted wines from the heart of the Swartland*

Wine: **2012 Mullineux IRON Syrah**  
Bottling Date: 15<sup>th</sup> January 2014  
Production: 1056 bottles / 88 cases & 50 Magnums  
Wine of Origin: Swartland

### Technical Details at Bottling:

Alcohol	Total Extract	Residual sugar	Total acidity	Volatile acidity	Total SO <sub>2</sub>	Free SO <sub>2</sub>	pH
14%	31.5	2.4 g/l	5.9 g/l	0.76	68	35	3.60

### Source of Grapes:

Grapes for our 2012 Iron Syrah were sourced from a single parcel of organically farmed dry land bush vines on the rolling iron-rich soils west of Malmesbury. This parcel of Syrah gives the best expression of the “koffieklip” terroir – broadness and mid-palate.

### Date(s) Harvested:

Grapes were hand-harvested on the 2nd February 2012

### Yields:

4 tons/ha = 24 HL/ha

### Winemaking:

Grapes were first chilled in our cold room then the whole bunches were put into open-top 500L French oak barrels and foot stomped to release some juice. Minimal SO<sub>2</sub> was added and, as with all our wines, no further additions were made. After about 4 days fermentation began with indigenous yeasts and lasted about 10 days. A further four weeks skin contact was given after which the wine was drained and pressed to barrel for malolactic fermentation and maturation. We pigeaged once a day before, during and after fermentation. In Spring the wine was racked and after a total of 23 months in barrel was bottled unfiltered and unfinned. 10 months of aging in bottle was then given before release.

### Maturation:

23 months, French oak 500L barrels 50% new.

### Tasting Note:

This very aromatic Syrah has hints of black pepper, dark berries and herbs and a bloody, earthy character on the nose. The palate is full-bodied with velvety but structured tannins and a balanced natural acidity. The finish is fresh, long and supple. Best served at 16 to 18 °C, this wine will greatly benefit from decanting when drunk within the first 3 to 5 years after bottling.

