SWARTLAND

Mullineux

2013 Mullineux SCHIST Syrah



Variety: *100% Syrah*
Bottling Date: *24 January 2015*
Production: *243 cases*
Wine of Origin: *Swartland*

Vineyard Details:
The SCHIST Syrah is produced from vineyards located on the slopes of Kasteelberg, at the Roundstone estate. The vines are planted in SCHIST soils, which contribute to the wine's concentrated character. The rocky terrain limits vine vigor, leading to smaller grape clusters with a higher skin-to-juice ratio. This results in a wine with increased texture, darker fruit expression, and firmer tannins. The wine is structured and bold, with characteristics that reflect the SCHIST-rich terroir and the arid conditions of the site.

Date(s) Harvested:
The grapes were hand-harvested between 6th and 14th February 2013 with a yield of 6 tons/ha, which translated to 33HL/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 SO2 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 then 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 unfined. 10 months of aging in bottle was then given before release.

Maturation:
The SCHIST Syrah spent 23 months in 50% new and 50% 4th fill 500L French oak barrels.

Tasting Note:
This is the most structured Syrah in our Single Terroir range. On the nose there are notes of black pepper, black fruit and spices. The palate is full-bodied with a meaty, savoury character, plenty of silky tannins giving structure and a balancing 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.

Technical Details at Bottling:
Alcohol 13.5 % - RS 1.8 g/l - TA 5.1 g/l - pH 3.85