SWARTLAND

Mullineux

2015 Mullineux IRON Syrah



Variety: *100% Syrah*
Bottling Date: *16th November 2016*
Production: *236 cases*
Wine of Origin: *Swartland*

Vineyard Details:
Grapes for our 2015 IRON Syrah were sourced from a single parcel of 17-year-old 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 harvested on the 6th February 2015 with a yield of 6 tons/ha (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 of skin contact was given after which the wine was drained and pressed to barrel for malolactic fermentation and maturat ion. We pigeaged once a day before, during and after fermentation. In Spring the wine was racked and after a total of 21 months in barrel was bottled unfiltered and unfined. 10 months of aging in bottle was then given before release.

Maturation:
12 months in French oak 500L barrels, 25% new, followed by 9 months in 2nd fill foudre.

Tasting Note:
This aromatic Syrah is the most full bodied of our single-terroir Syrahs. The 2015 has the perfume and structure of the 2012 and the elegance of the 2013. The palate is textured, with velvety tannins and a balanced natural acidity. The finish is fresh, long and supple. Best served at 16 to 18 °C. Aging potential 10 – 15 years. Decanting recommended.

Technical Details at Bottling:
Alcohol 13.5 % - RS 2.5 g/l - TA 5.2 g/l - pH 3.80