SWARTLAND

Mullineux

2016 Mullineux GRANITE Syrah



Variety: *100% Syrah*
Bottling Date: *14th November 2017*
Production: *392 cases*
Wine of Origin: *Swartland*

Vineyard Details:
Grapes for our 2016 GRANITE Syrah were sourced from a single parcel of sustainably farmed 22 year old dry land, bush vines grown in the decomposed Granite of the Paardeberg. This is the parcel of Syrah that gives the best expression of the Paardeberg's terroir – freshness and perfume.

Date(s) Harvested:
Grapes were harvested on the 6th February 2016 with a yield of 4 tons/ha (24HL/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 maturation. 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:
The GRANITE Syrah is the most perfumed and elegant of our single-terroir Syrahs. The nose has floral and fresh loganberry notes. The palate is medium to full bodied and delicately spicy, with some young mulberry leaf and fruit character. The tannins are fine-grained and there is a fresh, natural acidity. Ageing potential 15 – 25 years. Decanting recommended.

Technical Details at Bottling:
Alcohol 13.5 % - RS 2.3 g/l - TA 5.1 g/l - pH 3.79