SWARTLAND

Mullineux

2016 Mullineux IRON Syrah



Variety: *100% Syrah*
Bottling Date: *14th November 2017*
Production: *152 cases*
Wine of Origin: *Swartland*

Vineyard Details:
Grapes for our 2016 IRON Syrah were sourced from a single parcel of 18-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 2016 with a yield of 2 tons/ha (12HL/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:
This aromatic Syrah is the most full bodied of our single-terroir Syrahs. It has notes of crushed black mussel shells, coastal plants, sea spray and red cherries on the nose. As the 2016 vintage was extremely dry in the Swartland, the usual density and mid-palate are combined with a firm structure from the chalky tannins as the berries were extra small with relatively thick skins. The finish is structured, fresh and long. Best served at 16 to 18 °C. Ageing potential 15 – 25 years. Decanting recommended when opened young.

Technical Details at Bottling:
Alcohol 13.5 % - RS 2.2 g/l - TA 5.1 g/l - pH 3.75