SWARTLAND

Mullineux

2016 Mullineux SCHIST Syrah



Variety: *100% Syrah*
Bottling Date: *14th November 2017*
Production: *774 cases*
Wine of Origin: *Swartland*

Vineyard Details:
Grapes for our 2016 SCHIST Syrah were from a single parcel of sustainably farmed 20 years old vines planted in the stony Shale and Schist soils of our farm, Roundstone, on the Kasteelberg. This parcel of Syrah gives the best expression of the Kasteelberg's terroir – density and structure.

Date(s) Harvested:
Grapes were harvested between the 8th and 16th 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:
This vintage of SCHIST Syrah has given us the best expression of site. This is always the most structured Syrah in our Single Terroir range and the 2016 vintage is full-bodied, with firm tannins providing the solid framework. On the nose there are notes of black pepper, dark fruit, orange peel and mulling spices which follow through on the palate. It has an above normal mid-palate density and texture due to the particularly dry growing conditions throughout the season. There is also a meaty, savoury character, and the whole wine is harmonized by a delicious freshness. The finish is fresh, long and supple. Ageing potential 15 – 25 years. Decanting recommended when opened young.

Technical Details at Bottling:
Alcohol 13.5 % - RS 2.4 g/l - TA 4.9 g/l - pH 3.78