SWARTLAND

Mullineux

2017 Kloof Street Swartland Rouge



Varieties:	*90% Syrah, 2% Cinsault, 4% Carignan, 2% Grenache, 1% Tinta Barocca, 1% Mourvèdre*
Bottling Date:	*13 February 2018*
Production:	*3 340 cases*
Wine of Origin:	*Swartland*

Vineyard Details:

Grapes for our 2017 Kloof Street red come from eight sustainably farmed vineyard parcels in different parts of the Swartland, aged 12-40 years: Two parcels of Syrah and one parcel of Cinsault in the stony Shale and Schist based soils of Kasteelberg; and one parcel of dry land, bushvine Syrah, one Carignan, one Grenache and a single parcel of gnarly old dry farmed Tinta Barocca bush vine, all in the decomposed Granite of the Paardeberg, and one parcel of Mourvèdre grown on the rolling, iron-rich soils west of Malmesbury.

Date(s) Harvested:

Grapes were hand-harvested between the 2nd and 27th February 2017 with yields between 4 to 6 tons/ha = 24 to 33 HL/ha.

Winemaking:

Grapes are chilled in our cold room, where after they are destemmed to tank and around 25% whole bunches are added. Minimal SO2 is added and, as with all our wines, no other additions are made. The must is initially pigeaged once a day. After about 4 days, fermentation begins with indigenous yeasts, and the wine is pigeaged once or twice a day. Temperatures are not allowed to exceed 28°C. Total maceration is between 4 to 6 weeks. The wine is then drained and pressed to barrel for malolactic fermentation. The different parcels are racked in Spring to blend the wine, which is then returned to barrel.

Maturation:

11 months in 3rd and 4th fill French oak 225L barrels & 500L demi-muids.

Tasting Note:

The fragrant nose has undertones of red fruit, roses and hints of spice. Each variety in the blend adds balance to the wine, filling your palate. Cinsault brings perfume, Carignan brings freshness, Grenache and Tinta Barocca bring tannin, Mourvèdre brings meatiness, and the Syrah ties it all together. Enjoy now and over the next 2-3 years.

Technical Details at Bottling:

Alcohol 14.0 % - RS 2.9 g/l - TA 5.5 g/l - pH 3.51