SWARTLAND

Mullineux

2017 Mullineux IRON Syrah



Variety: *100% Syrah*
Bottling Date: *5th December 2018*
Production: *210 cases*
Wine of Origin: *Swartland*

Vineyard Details:
Grapes for our 2017 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 2017 with a yield of 3 tons/ha (18HL/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.

Maturation:
12 months in French oak 500L barrels, 25% new, followed by 9 months in 2nd fill foudre. 9 months of aging in bottle was then given before release.

Tasting Note:
2017 was the 2nd vintage of the Great Drought in the Cape and overall yields were again significantly lower than normal. However, by improving soil health with cover crops and mulch and by reducing crops early, the resulting wines have lovely concentration but also wonderful freshness. The IRON is always the fullest bodied of our Single Terroir Syrahs. On the nose, the 2017 is spicy and savoury, with dark berries. The palate has soft, velvety yet firm tannins with hints of orange peel, cloves, white pepper. The wine is brooding, dense and alluring with a fresh and long finish. 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 2.1 g/l - TA 5.4 g/l - pH 3.76