SWARTLAND

Mullineux

2017 Mullineux SCHIST Syrah



Variety: *100% Syrah*
Bottling Date: *5th December 2018*
Production: *401 cases*
Wine of Origin: *Swartland*

Vineyard Details:
Grapes for our 2017 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 2017 with a yield of 5 tons/ha (30HL/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 yields were again lower (~30%) 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. This is always the most structured Syrah in our Single Terroir range and this vintage is packed with dark fruit and has a broad but focused palate with lovely tannic grip. The finish is fresh, long and supple. Ageing potential 15 – 25 years. Decanting recommended when opened young.

Technical Details at Bottling:
Alcohol 14.5 % - RS 2.4 g/l - TA 5.1 g/l - pH 3.73