SWARTLAND

Mullineux

2017 Mullineux Syrah



Variety: *100% Syrah*
Bottling Date: *15th January 2019*
Production: *3 000 cases*
Wine of Origin: *Swartland*

Vineyard Details:
Grapes for our Syrah come from seven sustainably farmed vineyard parcels in different parts of the Swartland: four parcels planted in the stony Shale and Schist based soils of the Kasteelberg; two parcels of dry-land, bush vines grown in the decomposed Granite of the Paardeberg; and one on the rolling, iron-rich soils west of Malmesbury. Vines are aged between 22 and 30 years.

Date(s) Harvested:
Grapes were harvested between the 26th January and 15th February 2017 and yielded between 4 to 6 tons/ha = 24 to 33 HL/ha.

Winemaking:
Each parcel of grapes is chilled in our cold room then 90% added as whole bunches to tank and the remainder is added destemmed. Minimal SO2 is added and, as with all our wines, no further 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, depending on extract and tannin development. Temperatures are kept below 28 °C. Fermentation lasts 7 to 10 days after which 3 to 7 weeks (also depending on tannin development) skin contact is given. The wine is then pressed to barrel for malolactic fermentation and maturation. Each parcel is racked in Spring to blend the wine, which is then returned to barrel and later bottled unfiltered and unfined.

Maturation:
Aged 14 months in French oak 225L and 500L barrels and 2000L Foudre, 15% new.

Tasting Note:
This aromatic Syrah has notes of spicy citrus rind, black fruit, and violets, which follow through on the palate. The wine is elegant and restrained yet with good body and a silky texture balanced by a fresh, natural acidity. The finish is long with supple, dusty, tannins. Best served at 16 to 18 °C, this wine will greatly benefit from decanting if drunk within the first 3 to 5 years after bottling.

Technical Details at Bottling:
Alcohol 14.5 % - RS 2.1 g/l - TA 5.0 g/l - pH 3.76