SWARTLAND

Mullineux

2018 Mullineux IRON Syrah



Variety: *100% Syrah*
Bottling Date: *12th December 2019*
Production: *219 cases*
Wine of Origin: *Swartland*

Vineyard Details:
Grapes for our 2018 IRON Syrah were sourced from a single parcel of 19-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 26th January 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:
2018 was the 3rd vintage of the Great Drought in the Cape and overall yields were again significantly lower than normal. The IRON soils around Malmesbury particularly experienced this, with yields 50% down, and super thick skins on the grapes. By improving soil health over the years working with cover crops and mulch and by reducing yields early, the resulting wines have a lovely freshness to balance their natural concentration and structure. The IRON is always the fullest bodied of our Single Terroir Syrahs. The wine is brooding and dark fruited with a firm, long finish. Best served at 16 to 18 °C. Ageing potential 15 – 25 years. Decanting recommended when opened young.

Technical Details at Bottling:
Alcohol 14.0 % - RS 2.2 g/l - TA 5.1 g/l - pH 3.78