SWARTLAND

Mullineux

2018 Mullineux SCHIST Syrah



Variety: *100% Syrah*
Bottling Date: *12th December 2019*
Production: *445 cases*
Wine of Origin: *Swartland*

Vineyard Details:
Grapes for our 2018 SCHIST Syrah were from a single parcel of sustainably farmed 21 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 4th and 18th February 2018 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:
2018 was the 3rd vintage of the Great Drought in the Cape and yields were again lower (~25%) 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 SCHIST is always the most structured Syrah in our Single Terroir range with great length and longevity. Ageing potential 15 – 25 years. Decanting recommended when opened young.

Technical Details at Bottling:
Alcohol 13.0 % - RS 1.9 g/l - TA 4.9 g/l - pH 3.72