SWARTLAND

Mullineux

2019 Mullineux GRANITE Syrah



Variety: *100% Syrah*
Bottling Date: *11th December 2020*
Production: *760 cases*
Wine of Origin: *Swartland*

Vineyard Details:
The 2019 GRANITE Syrah is from a single parcel of sustainably farmed dry land bush vines, planted in the late 80's in the deep decomposed Granitic soil of the Paardeberg. Having now worked with this site since 2008, these vines have truly shown their resilience during drought and tough weather conditions, and the wines from this soil continue to display freshness, perfume and length. These signature characteristics are thanks to the structure of the GRANITE soil and the vines' ability to penetrate deep enough to reach its own water source.

Date Harvested:
The GRANITE Syrah harvesting was done on 11 February 2019 with yields of 4.2 tons/ha, which translated to 24HL/ha.

Winemaking:
The grapes were picked by hand during the cool early morning, after which the whole-bunches were put into open top 500L French oak barrels and foot-crushed. Indigenous fermentation began and punch-downs were only done by hand in order to ensure gentle extraction. A further four weeks of skin contact was given, to highlight and refine the natural tannin structure of the GRANITE soils, before being drained and pressed back to the same barrels for malolactic fermentation and maturation.

Maturation:
This wine was matured for 12 months in French oak 500L barrels, 50% new, followed by 10 months in 2000L Foudre. 9 months of aging in bottle was then given before release.

Tasting Note:
The cooler days and warmer nights leading up to the 2019 vintage ensured beautiful fruit ripeness and grapes with naturally enhanced aromatics, and this release shows a particularly fresh burst of mulberry, kumquat and lilies on the nose. The palate is lead by persistent black cherry and shows tremendous youthful vigour and length, in line with Syrah grown on GRANITE soils. These layers of red berry fruit with green cardamom, together with the very gentle oak integration, support the elegance and length of tannin in this wine and it beckons ageing of 15 to 25 years. Decanting is recommended when opened young.

Technical Details at Bottling:
Alcohol 13.6% - RS 2 g/l - TA 5.2 g/l - pH 3.8