SWARTLAND

Mullineux

2019 Mullineux IRON Syrah



Variety: *100% Syrah*
Bottling Date: *8th December 2020*
Production: *3 300 bottles / 550 cases & 180 Magnums*
Wine of Origin: *Swartland*

Vineyard Details:
The IRON Syrah vineyard, on the rolling hills outside of Malmesbury, has always been very important in creating a Syrah with incredible midpalate, deep fragrance and round tannins, due to the ancient, rich, gravelly Koffieklip soils they are grown on. The dry land bush vines on this exposed site are the earliest ripening of all of our Syrahs and gives us insight to the quality of the vintage ahead.

Date(s) Harvested:
The grapes were harvested on 27 January 2019 and yielded 3.8 tons/ha, which translated to 19HL/ha.

Winemaking:
With views of the surrounding Swartland mountains, these grapes were hand-harvested while the morning was still cool. To put a magnifying glass on the terroir, the 100% whole-cluster IRON Syrah was foot-crushed into open top 500L barrels where hand punch-downs took place to encourage natural and gentle extraction during the indigenous fermentations. After four weeks of maceration, the wines were pressed to the same barrels that they fermented in, for twelve months maturation, followed by an additional 10 months in 2000L Foudre. The naturally soft and stony tannins and intense fragrance were highlighted during this time.

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

Tasting Note:
The 2019 IRON Syrah is brimming with flavours of wild blueberry and dark plum that lead, into hints of tomato leaf, aromatic allspice and a floral complexity. The full-bodied meatiness of this wine, has a freshness and long finish that intertwines with its fine grain tannins. The IRON Syrah with its natural extract, deep perfume and round mid-palate, is always the most open and attractive of the three single soil Syrahs in its youth. This was enhanced even further by the warm nights and cooler days of the 2019 growing season. It is best served at 16 to 18 °C. The ageing potential is 15 to 25 years and decanting is recommended when opened young.

Technical Details at Bottling:
Alcohol 13.5% - RS 1.9 g/l - TA 5.2 g/l - pH 3.9