SWARTLAND

Mullineux

2019 Mullineux SCHIST Syrah



Variety: *100% Syrah*
Bottling Date: *10th December 2020*
Production: *450 cases*
Wine of Origin: *Swartland*

Vineyard Details:
The 2019 SCHIST Syrah is grown on our Roundstone Estate in the Swartland, home of Mullineux. Planted in 2000, we have been working intimately with this vineyard since 2005 and it is the reason that we purchased the property. The structured SCHIST soils make for structured, broader tannins and create the darkest perfume of all our single soil Syrahs. This is because the roots work harder to break through the layers of SCHIST, ultimately leading to a smaller canopy and more compact bunches with thicker expressive skins.

Date(s) Harvested:
Grapes were harvested between 11 and 15 February 2019 with a yield of 3.9 tons/ha, which translated to 24HL/ha.

Winemaking:
The cool mornings on Roundstone during the 2019 harvest, ensured an unrushed hand-picking. 100% whole-clusters were foot-stomped into 500L barrels, where hand punch-downs were performed to allow the most, gentle extraction. Only indigenous yeast and malolactic fermentations occurred and after four weeks, when the tannins defined what we expect from Syrah on SCHIST soils, the wines were pressed back to the same 500L barrels for 12 months and then a 2000L Foudre for an additional 10 months. This completed the tannin development and allowed the dark perfume to flourish.

Maturation:
Ageing in bottle was prolonged for 9 months before the wine was released, preceded by 10 months in 2000L Foudre, and before that, 12 months in French oak 500L barrels of which 50% was new.

Tasting Note:
The yields of the 2019 vintage were lower, but it was clear to us that by this time, the vines on SCHIST soils at Roundstone, had adjusted well since the start of the Great Cape Drought in 2016. This adapted resilience, resulted in wines that have tremendous balance, with freshness and a naturally elevated concentration. This wine shows inviting aromas of orange zest and cherry compote and beautiful hints of Earl Grey tea, nutmeg and fragrant dark African violets. It delivers a gorgeous harmony of Schisty tannins which compliment its well-structured finish and therefore has phenomenal ageing potential. It is best served at 16 to 18 °C and decanting is recommended when opened young.

Technical Details at Bottling:
Alcohol 13.5% - RS 1.9 g/l - TA 5.3 g/l - pH 3.8