SWARTLAND

Mullineux

2019 Mullineux Syrah



Variety: *100% Syrah*
Bottling Date: *23 November 2020*
Production: *1 949 cases*
Wine of Origin: *Swartland*

Vineyard Details:
Our 2019 Syrah was made up of seven sustainably farmed vineyard parcels. Two parcels were from dry-land bush vines grown in the decomposed Granite terroir of the Paardeberg, two hail from the Iron-rich soils just west of Malmesbury and three parcels were from the stony Schist-based soils of the Kasteelberg.

Date(s) Harvested:
The Syrah harvest took place between the 2nd February and 21st February 2019 with a yield of 2 to 5 tons/ha, which translated to a median of 26HL/ha.

Winemaking:
The cool early mornings during the 2019 harvest on Roundstone, made for an unrushed picking by hand, after which 90% whole-clusters were gently crushed to ensure a magnifying glass on its Swartland terroir. Cap management took place to encourage natural and gentle extraction during the indigenous fermentation and after four weeks, when the tannins defined what we expect from our Signature Mullineux Syrah, the wine was pressed to 500L barrels for eleven months, followed by an additional 9 months in tank. This completed the tannin development and allowed the dark perfume to flourish. Each parcel was racked in Spring to blend the wine and later bottled unfined and unfiltered.

Maturation:
This wine was aged for 11 months in French oak 500L barrels and a further nine months in tank.

Tasting Note:
2019 is one of our best vintages of Mullineux Syrah to date. Since the great drought in the Western Cape which started in 2014, the vines had beautifully adapted, resulting in wines with superb complexity and an incredibly balanced intensity. This Swartland Syrah has a classic perfume of wild-growing white Watsonia Lilies, fresh mulberries and black olive pips. The structured palate follows through with intricate layers of kumquats, dark plums, sour cherry and star anise and finishes with powerful and velvety tannins. Best served at 16 to 18 °C and whilst the wine will benefit greatly from ageing, it could also be enjoyed young if preferred, with decanting then recommended.

Technical Details at Bottling:
Alcohol 13.7 % - RS 1.4 g/l - TA 5.0 g/l - pH 3.86