SWARTLAND

Mullineux

2020 Mullineux Syrah



Variety: *100% Syrah*
Bottling Date: *17 November 2021*
Production: *32 200 bottles / 2 683 cases and 180 magnums*
Wine of Origin: *Swartland*

Vineyard Details:
Our 2020 Mullineux Syrah was made up of six parcels from sustainably farmed vineyards. Three of the parcels were from the stony Schist-based soils of the Kasteelberg, two hail from dry-land bush vines grown in the decomposed Granite terroir of the Paardeberg, and one from the Iron-rich soils just west of Malmesbury.

Date(s) Harvested:
The Syrah harvest took place between the 6th February and 20th February 2020 with a yield of 3 to 5 tons/ha, which translated to a median of 30HL/ha.

Winemaking:
Delicate hand-harvesting of this Syrah took place during the early mornings on Roundstone farm and then crushed 90% whole-cluster to ensure a magnifying glass on its Swartland terroir. In order to encourage natural and gentle extraction during the indigenous fermentation cap management was applied, and after four weeks when the tannins defined what we expect from our Signature Mullineux Syrah, the wine was pressed to 500L barrels. Each parcel was racked just after Spring and later bottled unfined and unfiltered.

Maturation:
This wine was aged for 11 months in French oak 500L barrels, which completed its beautiful tannin development and allowed for the dark perfume to flourish. The Syrah was then blended and aged for an additional eleven months before bottling.

Tasting Note:
The Mullineux Syrah always rewards with its signature Swartland perfume of mulberries, wild-growing, white Watsonia Lilies and black olive tapenade. The very structured palate follows with intricate layers of dark plum, kumquat and vibrant notes of sour cherry and finishes with powerful and velvety tannins. This Syrah would be best served at 16 to 18 °C and will benefit greatly from ageing.

Technical Details at Bottling:
Alcohol 13.4 % - RS 1.8 g/l - TA 5.2 g/l - pH 3.77