SWARTLAND

Mullineux

2021 Kloof Street Swartland Rouge



Varieties: *Syrah 57%, Grenache Noir 27%, Cinsault 9%, Tinta Barocca 7%*

Bottling Date: *20 July 2022*

Production: *2 789 cases*

Wine of Origin: *Swartland*

Vineyard Details:

The grapes for our 2021 Kloof Street Rouge come from six sustainably farmed vineyard parcels in different parts of the Swartland, aged 7-48 years: Two parcels of Syrah and one parcel of Cinsault and Grenache each from the stony Shale and Schist based soils of Roundstone farm at the foot of Kasteelberg; and the Tinta Barocca and another parcel of Syrah, all from the decomposed Granite of the Paardeberg.

Date(s) Harvested:

These parcels were hand-harvested between the 1st and 22nd February 2021 with a yield of 5 tons/ha, which translated to 30 HL/ha.

Winemaking:

In order to allow for optimal protection of the grapes before hand-sorting took place, the fruit was first placed in our cold room on arrival, whereafter 60% whole bunches were destemmed to tank. The must was initially pigeaged once a day and after indigenous yeast fermentation began, the wine was pigeaged twice a day. Temperatures were not allowed to exceed 28°C and the total maceration lasted just under 4 weeks. The wine was then drained and pressed to barrel for malolactic fermentation. The different parcels were racked in Spring to blend the wine, which was then returned to barrel.

Maturation:

This wine was matured for 11 months in 3rd and 4th fill French oak 225L barrels & 500L demi-muids, as well as large upright wooden vats.

Tasting Note:

Our 2021 Kloof Street Rouge brims with beautiful dark berry fruit on both the nose and palate. This Swartland medley shows great balance, rounded with hints of holiday spice on the finish. Each variety in the blend adds depth to the wine – the Cinsault brings perfume, Tinta Barocca brings tannin, the Grenache brings fruit character, and the Syrah ties it all together. Enjoy now and over the next 2-3 years.

Technical Details at Bottling:

Alcohol 14.0 % - RS 2.8 g/l - TA 5.1 g/l - pH 3.53