SWARTLAND

Mullineux

2022 Mullineux GRANITE Syrah



Variety: *100% Syrah*
Bottling Date: *6th November 2023*
Production: *459 cases*
Wine of Origin: *Swartland*

Vineyard Details:
The fruit for our 2022 GRANITE Syrah hails from bush vines planted in the decomposed Granitic soils of the Paardeberg and this wine has become our Single Terroir red most synonymous with gorgeous perfumed aromatics, freshness and length. These characteristics are mainly driven by each vine having to work intensely hard to get to the water source seated deep within the GRANITE structure.

Date Harvested:
The GRANITE Syrah was hand-harvested on 21st and 22nd February 2022 with yields of five tons/ha, which translated to 28HL/ha.

Winemaking:
The grapes benefitted from the protection of a cool early morning picking and were put into 500L French oak open top fermenters whole-bunched. Once crushed by foot, the indigenous fermentation process started, and very gentle extraction was achieved by doing punch-downs by hand. To accentuate the refined tannin structure of its GRANITE terroir origin, the wine was given skin contact for 28 days before being gravitationally drained and then pressed back into the same vessels for malolactic fermentation and further maturation.

Maturation:
This wine was matured for 12 months in French oak 500L barrels of which 50% was new, followed by 10 months in 2000L Foudre. Once bottled, the wine was aged for another eight months before it was released.

Tasting Note:
The ripening season of this vineyard saw fair weather conditions, resulting in the naturally balanced fruit purity, chalky tannins and enhanced aromatics present in this wine. The shaded canopy of this deep-rooted GRANITE Syrah contributed to hints of white Lily and light spice on the nose, red berry compote on the palate and a stony minerality on the finish. The wine will age at least 25 years and decanting is recommended when this wine is opened young.

Technical Details at Bottling:
Alcohol 13.5 % - RS 2.2 g/l - TA 5.5 g/l - pH 3.67