SWARTLAND

Mullineux

2023 Mullineux SCHIST Syrah



Variety: *100% Syrah*
Bottling Date: *2 December 2024*
Production: *445 cases*
Wine of Origin: *Swartland*

Vineyard Details:
The SCHIST Syrah is produced from vineyards located on the slopes of Kasteelberg, at the Roundstone estate. The vines are planted in SCHIST soils, which contribute to the wine's concentrated character. The rocky terrain limits vine vigor, leading to smaller grape clusters with a higher skin-to-juice ratio. This results in a wine with increased texture, darker fruit expression, and firmer tannins. The wine is structured and bold, with characteristics that reflect the SCHIST-rich terroir and the arid conditions of the site.

Date(s) Harvested:
The grapes were hand-harvested between 14th and 15th February 2023 with a yield of 4.3 tons/ha, which translated to 26HL/ha.

Winemaking:
Safeguarded from the high-summer Swartland sun in February, the SCHIST Syrah was picked during the cool morning air and the 100% whole bunches were immediately foot-crushed into 500L barrels. Only natural microbes took the wine through its fermentations and only hand plunging were performed for completely gentle extraction - just enough to keep the cap wet. After four weeks it was racked and pressed back to the same open top barrels. This completed the tannin development and allowed its dark perfume to flourish.

Maturation:
The SCHIST Syrah spent 12 months in 50% new and 50% 4th fill 500L French oak barrels and then another 9 months in 2000L Foudre before being bottled unfiltered.

Tasting Note:
These dry land, organically farmed SCHIST Syrah vines planted on Roundstone have developed a natural resilience to the dry conditions of the Swartland. The perfect weather conditions of the 2023 vintage allowed the grapes to express dark fruit combined with hints of Bergamot orange, fragrant African violets and nutmeg on the nose. The palate is led by silky, Schist derived tannins that will allow this wine to age phenomenally. Best served at 16 to 18 °C. Decanting is recommended when the wine is opened in the first 10 years from vintage.

Technical Details at Bottling:
Alcohol 13.5 % - RS 1.4 g/l - TA 5.4 g/l - pH 3.78