SWARTLAND

Mullineux

2024 Mullineux Syrah



Variety: *100% Syrah*
Bottling Date: *13 January 2026*
Production: *2 569 cases*
Wine of Origin: *Swartland*

Vineyard Details:
Our 2023 Mullineux Syrah was made up of six 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 15th February and 5th March 2024 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 at each vineyard site and was then crushed 90% whole-cluster to ensure the best expression of its unique Swartland terroir. To encourage natural and gentle extraction during the indigenous fermentation, regular cap management was essential, 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 first aged for 11 months in French oak 500L barrels. During this period, it developed a beautiful tannin structure as well as dark perfume notes. The Syrah was then blended and aged for an additional ten months before bottling.

Tasting Note:
The Mullineux Syrah has become synonymous with its hallmark Swartland perfume of plush blackberries, violets and black olive tapenade. The palate is rich and elegant with velvety tannins, complex red fruits and warm spicy notes on the finish. This Syrah would be best served at 16 to 18 °C and will benefit greatly from ageing.

Technical Details at Bottling:
Alcohol 13.0 % - RS 3.2 g/l - TA 5.4 g/l - pH 3.61