SWARTLAND

Mullineux

2024 Mullineux GRANITE Syrah



Variety: *100% Syrah*
Bottling Date: *12 November 2024*
Production: *562 cases*
Wine of Origin: *Swartland*

Vineyard Details:
The 2024 GRANITE Syrah originates from deep-rooted bush vines planted in the well-drained, decomposed granitic soils of the Paardeberg. This specific terroir builds strong vine resilience and produces wine with signature floral aromatics, vibrant acidity and a long, refined finish.

Date Harvested:
The grapes were hand-harvested during the cool early mornings of 20 and 21 February 2024, yielding five tons per hectare, equivalent to 28 HL/ha.

Winemaking:
To preserve freshness, the whole-bunched grapes were placed directly into 500L open-top French oak fermenters and foot-crushed. Fermentation occurred naturally using indigenous yeasts, with manual punch-downs providing highly gentle extraction. To highlight the refined granite tannin structure, the wine remained on the skins for 28 days. It was then gravitationally drained and pressed back into the same vessels for malolactic fermentation and ageing.

Maturation:
The maturation process spanned 12 months in 500L French oak barrels (50% new), followed by ten months in 2000L Foudres. Post-bottling, the wine was refined for an additional eight months before its release.

Tasting Note:
An exceptional growing season with flawless weather conditions delivered a wine marked by naturally balanced purity, chalky tannins and amplified aromatics. Supported by a shaded canopy, these deep-rooted vines produced prominent aromas of flowers and light spice on the nose, red cherries on the palate and a distinct stony minerality on the finish. This Syrah has a cellaring potential of at least 25 years and should be decanted if enjoyed young.

Technical Details at Bottling:
Alcohol 13.5 % - RS 1.7 g/l - TA 5.6 g/l - pH 3.67