SWARTLAND

Mullineux

2024 Mullineux IRON Syrah



Variety: *100% Syrah*
Bottling Date: *13 November 2025*
Production: *600 cases*
Wine of Origin: *Swartland*

Vineyard Details:
Grown on the rolling red hills surrounding Malmesbury, this organic vineyard thrives on iron-rich, gravelly clay known as Koffieklip. This unique soil structure excels at holding water, with the soil bed that is highly generous during primary spring growth, but the clay that stops releasing moisture around veraison. To compensate during this rapid ripening phase, the vines produce their smallest grapes. This fruit reduction, paired with a lush canopy and medium-thick berry skins, plays a vital role in the wine's natural framework. The result is a Syrah featuring round tannins, an incredibly complex palate and a deep fragrance.

Date(s) Harvested:
The grapes were hand-harvested on 12th February 2024 while the morning was still cool and yielded 4.5 tons/ha, which translated to 22HL/ha.

Winemaking:
To highlight the unique IRON terroir, 100% whole-cluster grapes were foot-stomped into open-top 500L barrels. Hand punch-downs ensured a natural, highly gentle extraction. The wine completed its fermentation cycles using indigenous yeasts and microbes. Following an additional four weeks of maceration, it was racked and pressed back into these same original vessels for its maturation phase.

Maturation:
This wine underwent a 30-month aging process before release. It spent its first 12 months in 500L French oak barrels, with 50% being new wood. Next, it matured for 10 months in large 2000L Foudres, followed by a final eight months of refinement in the bottle.

Tasting Note:
This rich and round Syrah features plush yet gravely tannins. The palate overflows with dark plum, wild blueberry and subtle tomato leaf. A full-bodied mid-palate, distinct charcuterie notes and chalky tannins showcase its intense natural extract. This wine boasts a cellaring potential of 25+ years. If enjoyed young, please decant and serve between 16 and 18 °C.

Technical Details at Bottling:
Alcohol 13.5 % - RS 1.8 g/l - TA 5.5 g/l - pH 3.68