SWARTLAND

Mullineux

2024 Mullineux ROUNDSTONE



Variety: *Syrah, Grenache Noir, Cinsault*
Bottling Date: *13 November 2025*
Production: *611 cases*
Wine of Origin: *Swartland*

The wines from our Roundstone estate wines are an expression of place and precision and are rooted in tradition, yet driven by principles that will define the future of winemaking. Our aim has always been to produce wines that reflect the authenticity of this land while stewarding its health for future generations.

Roundstone is located on the rugged schist and quartz slopes of Kasteelberg Mountain in South Africa's Swartland region. Spanning just over one hundred hectares, the site is defined by its ancient soils, abundant sunlight, and cooling mountain breezes; conditions that together create a distinctive terroir.

The vineyards are planted to a thoughtful mix of varieties, selected for their ability to thrive in the Swartland's rugged climate. For over two decades, these varieties have consistently produced wines of clarity, balance, and restrained power, reflecting both the resilience of the land and the integrity of our methods. Since 2008, we have committed to sustainable farming, transitioning to certified organic practices, achieving fully regenerative organic certified status.

Vineyard Details:
This fine red wine is a clear expression of the schist- and quartz-rich soils found on an exceptional single slope of our estate. The vineyards, situated at elevations between 300 and 400 metres, are planted as bushvines and trained stok-by-paaltjie, logically following the contours of the land and incorporating natural alleyways of fynbos. This considered method allows the vines to integrate along rugged topography of Kasteelberg while maintaining a biological balance, conserving water, soil and the natural freshness of the fruit. Exposed to the invigorating south-easterly breezes, the vineyard benefits from enhanced airflow that promotes vine health and builds resilience, ultimately contributing to the wine's structure, purity, and sense of place. By harvesting only the best fruit by hand, we protect both the character of the wine and the health of the vines.

Winemaking:
Harvested in the cool morning hours of February, under Swartland's brilliant late-summer skies, the grapes for Mullineux ROUNDSTONE are collected by hand. The varieties are vinified as 100% whole bunches, then gently trodden directly into 500L open-top barrels to initiate fermentation. Indigenous yeasts carried the wine through a natural fermentation, with only gentle hand punch-downs employed, just enough to keep the cap moist and ensure a delicate extraction. After a slow, six-week fermentation and maceration, the wine was pressed and returned to the same barrels, where its tannin integration continued and it began to express its distinctive Swartland aromatic signature that will continue to become enhanced as this wine ages. The wine was bottled after 22 months of elevage.

Tasting Note:
This wine is an incredible expression of the Roundstone site with dark berries and hints of fynbos on the nose. It leads with vibrant quartz- and schist-derived tannins on the palate, a very firm texture and smooth finish, all of which 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 2.0 g/l - TA 5.1 g/l - pH 3.66