

SWARTLAND



*Mullineux*

## 2020 Kloof Street Swartland Rouge

Varieties: 69% Syrah, 15% Tinta Barocca, 11% Grenache, 4% Cinsault, 1% Carignan  
Bottling Date: 22 January 2020  
Production: 25 500 bottles / 2 125 cases  
Wine of Origin: Swartland

### Source of Grapes:

*The grapes for our 2020 Kloof Street red come from eight sustainably farmed vineyard parcels in different parts of the Swartland, aged 13-41 years: Two parcels of Syrah and one parcel of Cinsault in the stony Shale and Schist based soils of Kasteelberg; and one parcel of dry land, bush vine Syrah, one Carignan, one Grenache and a single parcel of gnarly old dry farmed Tinta Barocca bush vine, all in the decomposed Granite of the Paardeberg, and one parcel of Mourvèdre grown on the rolling, iron-rich soils west of Malmesbury.*

### Date(s) Harvested:

*These parcels were hand-harvested between the 2nd and 27th February 2020 with a yield of 5 tons/ha, which translated to 30 HL/ha.*

### Winemaking:

*Before the destemming to tank with 25% whole bunches, the grapes were chilled in our cold room on arrival, to allow for optimal hand-sorting without damaging the fruit. The must was initially pigeaged once a day and after indigenous yeast fermentation began, the wine was pigeaged twice a day. Temperatures were not allowed to exceed 28°C and the total maceration lasted just under 6 weeks. The wine was then drained and pressed to barrel for malolactic fermentation. The different parcels were racked in Spring to blend the wine, which was then returned to barrel.*

### Maturation:

*This wine was matured for 11 months in 3rd and 4th fill French oak 225L barrels & 500L demi-muids.*

### Tasting Note:

*The spicy perfumed nose has undertones of dark fruits. Each variety in the blend adds balance to the wine, filling your palate. Tinta Barocca brings tannin, Cinsault brings perfume, Carignan brings freshness, Grenache brings fruit character, and the Syrah ties it all together. Enjoy now and over the next 2-3 years.*

### Technical Details at Bottling:

Alcohol 13.5% - RS 2.3 g/l - TA 5.4 g/l - pH 3.60

