

2021 Mullineux IRON Kasteelsig Syrah

Variety: 100% Syrah

Bottling Date: 7th December 2022

Production: 6560 bottles / 546 cases & 103 Magnums

Wine of Origin: Swartland

Vineyard Details:

Grown on the IRON soils of the rolling red hills surrounding Malmesbury, this organic vineyard is well-established on the clay and gravel-rich Koffieklip soils that are good at holding water. The soil-bed becomes generous during primary growth in the spring, but then around veraison time the clay in the soils stops releasing moisture and the vine compensates during this quick ripening phase by making the smallest grapes we have. This factor, combined with the lush canopy and medium-thick skins of the berries play a very important role in the natural construct of a Syrah with round tannins, an incredibly complex palate and deep fragrance.

Date(s) Harvested:

The grapes were hand-harvested during the cool morning of 25 January 2021 and yielded 4.5 tons/ha, which translated to 22HL/ha.

Winemaking:

In order to accentuate the IRON terroir, the grapes were foot-stomped as 100% whole-clusters into open top 500L barrels where hand punch-downs took place to encourage natural and very gentle extraction. The fermentation cycles completed with indigenous yeast and microbes and after a further four weeks of maceration, the wines were racked and pressed to these original vessels for its maturation period.

Maturation:

This wine was aged for 12 months in French oak 500L barrels, of which 50% was new, followed by another 10 months in 2000L Foudre and eight months of aging in bottle before its release.

Tasting Note:

The 2021 IRON Syrah brims with flavours of wild Dune-fig, dark plum and hints of tomato leaf. The Koffieklip soils give us a wine that is rich and round, with gravely but plush tannins and the full-bodied mid-palate, distinct charcuterie and chalky tannins are a true testament of its natural extract. The ageing potential is at least 25 years, and this Syrah would be best served decanted if opened in its youth at a temperature of between 16 to 18 $^{\circ}$ C.

Technical Details at Bottling:

Alcohol 13.5% - RS 1.8 g/l - TA 5.5 g/l - pH 3.80

