

2018 Mullineux GRANITE Syrah

Varieties: 100% Syrah

Bottling Date: 12th December 2019

Production: 5 376 bottles / 448 cases & 120 Magnums

Wine of Origin: Swartland

Technical Details at Bottling:

Alcohol 13.5% - RS 2.1 g/l - TA 5.1 g/l - pH 3.672

Vineyard Details:

Grapes for our 2018 GRANITE Syrah were sourced from a single parcel of sustainably farmed 24 year old dry land, bush vines grown in the decomposed Granite of the Paardeberg. This is the parcel of Syrah that gives the best expression of the Paardeberg's terroir – freshness and perfume.

Date(s) Harvested:

Grapes were harvested on the 9th February 2018 with a yield of 4 tons/ha (24HL/ha)

Winemaking:

Grapes were first chilled in our cold room then the whole bunches were put into open-top 500L French oak barrels and foot stomped to release some juice. Minimal SO2 was added and, as with all our wines, no further additions were made. After about 4 days, fermentation began with indigenous yeasts and lasted about 10 days. A further four weeks of skin contact was given after which the wine was drained and pressed to barrel for malolactic fermentation and maturation. We pigeaged once a day before, during and after fermentation. In Spring the wine was racked and after a total of 21 months in barrel was bottled unfiltered and unfined.

Maturation:

12 months in French oak 500L barrels, 25% new, followed by 9 months in 2nd fill foudre. 9 months of aging in bottle was then given before release.

Tasting Note:

2018 was the third vintage of the Great Drought in the Cape and yields were again significantly lower than normal. However, by improving soil health with cover crops and mulch and by reducing crops early, the resulting wines have lovely concentration but also a beautiful freshness and energy. The GRANITE Syrah is always the most perfumed and elegant of our single-terroir Syrahs, and the 2018 vintage is particularly firm and tight. Ageing potential 15-25 years. Decanting recommended when opened young.

