



2023 Mullineux GRANITE Jakkalsfontein Syrah

Variety: 100% Syrah
Bottling Date: 2 December 2024
Production: 5 350 bottles / 445 cases and 75 Magnums
Wine of Origin: Swartland

Vineyard Details:

The 2023 GRANITE Syrah is sourced from bush vines grown in the granitic soils of the Paardeberg. These well-drained, decomposed granite soils encourage deep root systems, promoting vine resilience and concentration in the fruit. The wine is noted for its floral aromatics, vibrant acidity, and a long, refined finish.

Date Harvested:

The GRANITE Syrah was hand-harvested on 21st and 22nd February 2023 with yields of five tons/ha, which translated to 28HL/ha.

Winemaking:

The grapes benefitted from the protection of a cool early morning picking and were put into 500L French oak open top fermenters whole-bunched. Once crushed by foot, the indigenous fermentation process started, and very gentle extraction was achieved by doing punch-downs by hand. To accentuate the refined tannin structure of its GRANITE terroir origin, the wine was given skin contact for 28 days before being gravitationally drained and then pressed back into the same vessels for malolactic fermentation and further maturation.

Maturation:

This wine was matured for 12 months in French oak 500L barrels of which 50% was new, followed by 9 months in 2000L Foudre. Once bottled, the wine was aged for another eight months before it was released.

Tasting Note:

The wonderful growing season for this cuvee saw perfect weather conditions, resulting in the naturally balanced purity, chalky tannins and enhanced aromatics present in this wine. The shaded canopy of these deep-rooted GRANITE Syrah vines contributed to the floral and light spice aromas on the nose, red cherries on the palate and a stony minerality on the finish. The wine will age at least 25 years and decanting is recommended when this wine is opened young.

Technical Details at Bottling:

Alcohol 13.5 % - RS 1.8 g/l - TA 5.8 g/l - pH 3.70

