

## 2022 Mullineux Syrah

Variety: 100% Syrah  
Bottling Date: 11 January 2024  
Production: 27 600 bottles / 2 300 cases  
Wine of Origin: Swartland

### Vineyard Details:

*Our Mullineux Syrah represents the ultimate combination of power and elegance. Since including syrah from our Quartz based soils of our sustainable grown Kasteelberg vineyard we have found extra layers of texture, aromatics and complexity in this cuvée. The balance of the parcels come from the stony schist-based soils on the mid-slopes of Kasteelberg, dry-land bush vines grown in the decomposed granitic terroir of the Paardeberg, as well as one parcel from the iron-rich soils just north of Malmesbury. These vineyards consistently produce structured and full-bodied wines, perfect for our Signature Syrah.*

### Date(s) Harvested:

*The Syrah harvest took place between the 15<sup>th</sup> February and 1<sup>st</sup> March 2022 with a yield of 3 to 5 tons/ha, which translated to an average of 30HL/ha.*

### Winemaking:

*Hand-harvesting of this Syrah took place during the early mornings at each vineyard site and was then crushed 80% whole-cluster to ensure the best expression of its unique Swartland terroir. To encourage natural and gentle extraction during the indigenous fermentation, regular cap management was maintained, and after four weeks, when the tannins defined what we expect from our signature Mullineux Syrah, the wine was pressed to 500L barrels. Each parcel was racked just after Spring and later bottled unfiltered and unfiltered.*

### Maturation:

*This wine was aged for 11 months in French oak 500L barrels. During this period, it developed a beautiful tannin structure as well as dark perfume notes. The Syrah was then blended and aged for an additional ten months before bottling.*

### Tasting Note:

*Our Mullineux Syrah has become synonymous with its hallmark Swartland perfume of plush blackberries, violets and black olive tapenade. With the quartz soil parcel, this wine has an added layer of freshness combined with a complex, textured mid-palate provided by the granite, schist and iron terroirs. The palate is rich with velvety tannins, multi-layered red fruit, citrus rind and baking spice notes on the finish. This Syrah would be best served at 16 to 18 °C and will benefit greatly from ageing. This wine is vegan friendly.*

### Technical Details at Bottling:

Alcohol 13.5 % - RS 3.3 g/l - TA 4.7 g/l - pH 3.75

