

Mullineux Single Terroir,
`Granite` Swartland Syrah 2018
Swartland, South Africa



Grape Varieties	100% Syrah
Winemaker	Andrea Mullineux
Closure	Natural Cork
ABV	13.5%
Residual Sugar	2.1g/L
Acidity	5.1g/L
Wine pH	3.67
Bottle Sizes	75cl

PRODUCER

Founded by Chris and Andrea Mullineux in 2007, this winery is now one of the most lauded in South Africa. Named 'Winery of the Year' four times by the Platter Guide in 2014, 2016, 2019 and 2020, Mullineux were also Tim Atkin MW's 'South African Winemakers of the Year' in 2016. They chose the town of Riebeeck-Kasteel, just west of Malmesbury in the Swartland, for its old vineyards on granite and schist soils, reasoning that, with such quality fruit, they would be able to make outstanding wines. It is an understatement to say they have been proved right. At the top of their quality ladder are the Single Terroir wines, made from small parcels of old vines, usually dry farmed on the ancient granite, quartz, schist or iron based soils of the Swartland.

VINEYARDS

Grapes for this wine were sourced from a single parcel of sustainably-farmed, 24-year-old, dry farmed bush vines grown on the decomposed granite soils of the Paardeberg. These soils have a layer of clay below the surface and a deep root system, protecting the vines from the region's dry conditions. The resulting vines have denser canopies, which offer more shade and produce wines with excellent freshness and perfumed aromatics.

VINTAGE

The 2018 vintage experienced extremely dry conditions in the Swartland with average yields reduced by 50% of normal volumes, while some vineyards were significantly lower. The lower yields resulted in significantly smaller grape bunches and berries, but has led to concentrated fruit with complexity of flavour and aroma. The canopies were also more open allowing more sunlight onto the grapes resulting in thicker skins, more tannins and darker fruit aromatics. Veraison was late, meaning harvest started 10 to 14 days later than normal. Another vintage with tiny yields, but exciting quality.

VINIFICATION

Grapes were first chilled in Mullineux's cold room. The whole bunches were then put into open top, 500 litre French oak barrels and crushed by foot to release some juice. Minimal SO₂ was added and, as with all their wines, no further additions were made. After about four days, fermentation began with indigenous yeasts and lasted about 10 days. The cap was manually punched down once a day before, during and after fermentation. Following a further four weeks of skin contact, the wine was drained and pressed to barrel for malolactic fermentation and maturation. The wine spent 12 months ageing in 500 litre French oak barrels (25% new), followed by nine months in second fill Foudre. After a total of 21 months in barrel, it was bottled unfiltered and unfinned.

TASTING NOTES

The 'Granite' Syrah is the most perfumed and elegant of Mullineux's single terroir Syrahs. This wine has a floral, spicy, cranberry nose and a tight, fresh structure with a silky texture. The palate has notes of succulent berries and delicate herbs and spices.