

Mullineux Single Terroir,  
`Iron` Swartland Syrah 2019  
Swartland, South Africa



Grape Varieties	<b>100% Syrah</b>
Winemaker	<b>Andrea Mullineux</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>1.9g/L</b>
Acidity	<b>5.2g/L</b>
Wine pH	<b>3.9</b>
Bottle Sizes	<b>75cl, 150cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

## 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 the 'Iron' Syrah are sourced from a single parcel of 19-year-old, organically-farmed, dry land bush vines on the rolling red clay and iron-rich soils west of Malmesbury. The soils are fast-draining, resulting in lower yields and smaller berries. This parcel of Syrah gives the best expression of the "koffieklip" soils – breadth and fullness on the mid-palate.

## VINTAGE

The 2019 vintage was dominated by very dry conditions in the Swartland, with average yields reduced by 30% and less than 300mm rainfall. The lower yields resulted in significantly smaller grape bunches and berries, leading to wines with higher than normal extract and concentration levels. However, they produced higher acidities and more elegant fruit purity than preceding vintages.

## 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 unfined.

## TASTING NOTES

The 'Iron' is the fullest bodied of Mullineux's Single Terroir Syrahs. On the nose, it is spicy and savoury, with dark berries. The palate has soft and velvety - yet firm - tannins with hints of orange peel, cloves and white pepper. The wine is brooding, dense and alluring with a fresh and long finish.