Mullineux Single Terroir,

`Iron` Swartland Syrah 2020

Swartland, South Africa



Grape Varieties	**100% Syrah**
Winemaker	**Andrea Mullineux**
Closure	**Natural Cork**
ABV	**12.5%**
Residual Sugar	**1.2g/L**
Acidity	**5.2g/L**
Wine pH	**3.77**
Bottle Sizes	**75cl**
Notes	**Sustainable, Vegetarian, Vegan**

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 Riebeek-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 20-year-old, organically-farmed, dry land bush vines on the rolling red clay and iron-rich soils west of Malmesbury. The soil-bed becomes generous during primary growth in the spring, but then around veraison time the clay in the soils stops releasing moisture and the vine compensates during this quick ripening phase by making small, intensely concentrated berries. This, combined with the lush canopy and medium-thick skins of the berries, results in round tannins and deep fragrance in the finished wine.

VINTAGE

After the drought experienced from 2016 to 2019, the 2020 harvest produced yields that were closer to normal. The Swartland had a wet and cold winter and very little rain during the growing season, which resulted in healthy bunches with small, intensely flavoured berries. The season started relatively late, and they were able to harvest the Syrah, a few weeks later than the past few years, with ripe and complex flavours and moderate potential alcohol levels. Although they were still experiencing very dry conditions in the Cape, the hard work over the previous five year period was clearly evident during this season, with very high-quality fruit coming into the cellar across all varieties and vineyards.

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 for gentle extraction. 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 (50% new), followed by ten months in foudre.

TASTING NOTES

The 'Iron' is the fullest bodied of Mullineux's Single Terroir Syrahs. On the nose, it is spicy and savoury, with aromas of dark plum, wild herbs and clove. The palate has ripe and velvety, yet firm, tannins with hints of orange peel, white pepper and a meaty character.