

Mullineux Single Terroir,
`Granite` Swartland Syrah 2021
Swartland, South Africa



Grape Varieties	100% Syrah
Winemaker	Andrea Mullineux
Closure	Natural Cork
ABV	13.5%
Residual Sugar	2.2g/L
Acidity	5.7g/L
Wine pH	3.7
Bottle Sizes	75cl
Notes	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 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, 26-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 consequently produce wines with excellent freshness and perfumed aromatics.

VINTAGE

The 2021 vintage was a good year for quality in the Swartland. Following five years of drought, winter began late in July, with good rainfall, which replenished water reserves and created the ideal growing conditions. That said, many of the dry-farmed bush vines were still experiencing the effects of the drought. Water reserves were replenished by consistent winter rainfall, but with cool and windy conditions during flowering resulted in slower-ripening grapes, with intensely concentrated fruit and a larger yield than 2020.

VINIFICATION

The grapes were picked by hand during the cool early morning, after which the whole bunches were put into open top 500L French oak barrels and foot-crushed. Indigenous fermentation began and punch-downs were only done by hand in order to ensure gentle extraction of tannins. A further four weeks of skin contact was given to highlight and refine the natural tannin structure of the granite soils, before being drained and pressed back to the same barrels for malolactic fermentation and maturation. The wine was matured for 12 months in French oak 500L barrels (50% new) followed by 10 months in 2,000-litre foudre. It was aged a further eight months in bottle prior to release.

TASTING NOTES

The 'Granite' Syrah is the most perfumed and elegant of Mullineux's single terroir Syrahs. It has vivid aromas of violet, cranberry, cardamom seed and pepper spice. The palate has a tightly-wound core with angular tannins, supported by gentle oak integration. The finish is long and complex, complete with bright acidity and a granitic edge.