

Mullineux Single Terroir,
`Granite` Swartland Syrah 2023
Swartland, South Africa



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 this wine were sourced from a single parcel of sustainably-farmed, 28-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 2023 vintage in the Swartland followed a cold autumn and damp winter, with rainfall continuing into December, resulting in full dams and healthy vine growth after an even and timely budburst. Persistent moisture led to vigorous shoot development, requiring meticulous canopy management throughout the season. Veraison occurred two weeks later than usual but progressed evenly, and harvest began similarly delayed under warm conditions with intermittent heat spikes. Ripening unfolded in stages, making precise picking decisions crucial to achieving balance between sugar accumulation and tannin maturity. The resulting Syrah wines show elevated extract and texture, moderate alcohols, and a restrained elegance, capturing Swartland's hallmark intensity with vibrant, refined finishes.

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 9 months in 2,000-litre foudre before being bottled unfined.

TASTING NOTES

The most perfumed and elegant of Mullineux's single terroir Syrahs. Vivid aromas of violet, cranberry, cardamom seed and pepper spice lead into a tightly-wound palate, defined by angular, chalky tannins and subtle oak integration. The finish is long and complex, lifted by bright acidity and a distinctive granitic edge.