Mullineux Signature,

Syrah 2024

Swartland, South Africa



Grape Varieties	**100% Syrah**
Winemaker	**Andrea Mullineux**
Closure	**Natural Cork**
ABV	**13.5%**
Residual Sugar	**3.2g/L**
Acidity	**5.4g/L**
Wine pH	**3.61**
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 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.

VINEYARDS

A blend of six sustainably-farmed parcels from across the Swartland. Three parcels are planted on the stony shale and schist -based soils of the Kasteelberg, which contribute bold fruit. Two parcels of dry land, bush vines grown in the decomposed Granite of the Paardeberg contribute mineral freshness to the final wine. The final parcel comes from the iron rich soils west of Malmesbury, which lend structured tannins and weight. The vines are aged between 28 and 36 years.

VINTAGE

The 2024 vintage began slowly, with above-average winter rainfall and a cool spring. Early summer winds followed during flowering, leading to lower yields, open bunches, and exceptionally healthy fruit. Beneficial diurnal shifts occurred following veraison, with warm days and cool nights allowing for accelerated ripening, producing clusters with vibrant acidity and intense fruit purity. Harvest began on time, and the fruit was picked before the hottest, driest part of the season.

VINIFICATION

The hand-harvested fruit was whole-bunch pressed to preserve the vineyard's character and provide structure and freshness. Fermentation with indigenous yeasts occurred over four weeks, with careful cap management for a gentle extraction. The wine was pressed to 500-litre oak barrels for nearly one year, before an additional ten months in tanks. This completed tannic development before the wine was bottled, without fining or filtration.

TASTING NOTES

A complex and balanced Syrah. On the nose, aromas of fresh blackberries, violets, and black olive. The structured palate has flavours of dark plums, sour cherry, and star anise, delivered with smooth tannins and a lingering finish.