

MULLINEUX FAMILY WINES

Wine: 2010 Syrah
 Bottling Date: 18th January 2012
 Production: 16500 bottles/1375 cases
 Wine of Origin: Swartland

Technical Details at Bottling:

Alcohol	Total Extract	Residual sugar	Total acidity	Volatile acidity	Total SO ₂	Free SO ₂	pH
14,05%	30.4	2,3 g/l	5,6 g/l	0,73	69	25	3,73

Source of Grapes:

Grapes for our 2010 Syrah were sourced from six vineyard parcels in different parts of the Swartland: Three parcels planted in the stony Shale and Schist based soils of Riebeek Kasteel Mountain; two parcels of dry land, bushvines grown in the decomposed Granite of the Paardeberg mountain; and one on the rolling, iron-rich soils west of Malmesbury. Vines are aged between 15 and 22 years. We lease each parcel on a long term basis, and have close and direct involvement in their viticultural management.

Date(s) Harvested:

Grapes were harvested between the 28th January and 12th February 2010.

Yields:

Between 4 to 6 tons/ha = 24 to 33 HL/ha.

Winemaking:

Hand picked grapes are cooled in our cold room, where after they are crushed and destemmed to tank, and between 20 to 50% whole bunches are added. 25ppm SO₂ is added, and as with all our wines, no other additions are made. The must is initially pigeaged once a day. After about 4 days, fermentation begins with indigenous yeasts, and the wine is pigeaged once or twice a day, depending on extract and tannin development. Temperatures are not allowed to exceed 30 degrees centigrade. Fermentation lasts from 7 to 10 days, and after fermentation, two to four weeks (also depending on tannin development) skin contact is given. The wine is then drained and pressed to barrel for malolactic fermentation and maturation. The different parcels are racked in Spring to blend the wine, which is then returned to barrel and bottled unfiltered and unfinned after 11 months in barrel. Please decant (or give time!) when drunk young.

Maturation:

11 months, French oak 225L & 500L barrels, and 2000L Foudre. 15% new wood in total.

Tasting Note:

This perfumed Syrah has notes of black pepper, refined black fruit, smoke and herbs. The palate is full bodied and spicy, with a silky texture and a balanced natural acidity. The long finish is fresh and surprisingly long and supple. *Best served at 16 to 18 C*, this wine will greatly benefit from decanting when drunk within the first 3 to 5 years after bottling.

MULLINEUX FAMILY WINES (PTY) LTD
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 REG NO. 2007/002807/07

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<http://mullineuxwines.com/mullineux-wines>

