



MULLINEUX & LEEU FAMILY WINES SYRAH 2014

The entire harvest is hand-picked and the grapes are quickly brought to the cellar to cool down. Half is pressed whole while the other half is separated from its stalks and subsequently pressed. Following the cellar's standard guidelines, a small amount of SO₂ is added only at this point of the winemaking process. For the first four days, the must is pressed once a day; on the fourth day, the indigenous yeasts are inoculated and the fermentation begins. It will be now pressed twice daily for 7-10 days at a controlled temperature which must never exceed 28°C. The wine remains in contact with the skins for a period ranging from three to seven weeks, depending on the type of extract.

The wine is then separated from the solid matter and put into wood barrels, where the malolactic fermentation takes place.

In the spring, the various blocks of wine are mixed and put back into barrels.

At the end of refinement, the unfiltered wine will be bottled. The refinement consists of a 14-month aging in 225L, 500L and 2000L French oak barrels. 15% of the wood is new.

Very scented, the nose gives off scents of citrus peel, black-skinned fruit, violet and lily, with a pleasant spicy finish.

Description

Type
Red wine

Type of wine
Syrah/Shiraz

Producer
Mullineux & Leeu Family Wines

Designation of origin
Wine of Origin

Vintage
2014

Grape varieties
Syrah 100%

Bottle size
75cl

Alcohol content
14 vol.%

Country
South Africa

Pairings
Wild boar
Game

Region
Swartland/Tulbagh