

MULLINEUX FAMILY WINES

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Wine: 2008 Kloof Street red blend
50% Mourvedre, 44% Syrah, 6% Carignan
Bottling Date: 28th January 2009
Production: 4000 bottles/ 330 cases
Wine of Origin: Swartland

Technical Details at Bottling:

Total alcohol	Label alcohol	Total Extract	Residual sugar	Total acidity	Volatile acidity	Total SO ₂	Free SO ₂	pH
13,61%	13,5%	29,8	2,1 g/l	5,1 g/l	0,61	44	13	3,63

Source of Grapes:

Grapes for our 2008 Kloof Street red were sourced from four vineyard parcels in different parts of the Swartland: One parcel of Mourvedre grown on the rolling, iron-rich soils west of Malmesbury; one parcel of Syrah planted in the stony Shale and Schist based soils of Riebeek Kasteel Mountain; one parcel of dry land, bushvine Syrah, and one Carignan both grown in the decomposed Granite of the Paardeberg mountain. Vines are aged between 12 and 18 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 7th and 28th February

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 5 to 25% 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 unfined after 11 months in barrel.

Maturation:

11 months, 3rd and 4th fill French oak 225L barrels & 500L demi muids.

MULLINEUX FAMILY WINES (PTY) LTD
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