MULLINEUX FAMILY WINES

Wine: 2008 Syrah
Bottling Date: 28th January 2009
Production: 15600 bottles/1300 cases
Wine of Origin: Swartland

Ratings & Reviews: Decanter 18/20; Jancis Robinson 17/20; Wine Spectator 90/100; Platters Guide 4,5/5 stars.

Technical Details at Bottling:

Total alcohol	Label alcohol	Total Extract	Residual sugar	Total acidity	Volatile acidity	Total SO_2	Free SO_2	pH
14,63%	14,5%	31,0	1,6 g/l	5,6 g/l	0,65	76	35	3,85

Source of Grapes:
Grapes for our 2008 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 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 are 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. Please decant (or give time!) when drunk young.

Maturation:
11 months, French oak 225L barrels & 500L demi muids. 15% new.