

Mullineux Swartland Syrah South Africa 2018

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Catherine Fallis, and Master Sommelier Gillian Balance



Final Deductions

VINTAGE 2018

GRAPE Syrah/Blend

GEOGRAPHY Not Europe

COUNTRY South Africa

LARGER REGION Western Cape

SMALLER REGION Coastal Region

SUB REGION Swartland

Rationale

Syrah may have arrived on South African shores in the second half of the 17th century, but it's just recently that it has emerged as arguably the most exciting red grape in the country. Where does it fit in the pantheon of Syrah globally? Andre Van Rensburg was the first South African winemaker to apply to use this synonym for his iconic Stellenzicht, Syrah 1994; prior to that, calling it Shiraz was the only option. Since then, more and more South African winemakers have been producing wines in a classic, Rhône-like Syrah style, as opposed to a traditional Australian Shiraz style. The best examples come from the Western Cape which has a Mediterranean climate, so even its cooler sites, located at altitude or close to the Atlantic or Indian oceans, are warmer than the northern Rhône. And yet many of the best wines display the pepper spice, tapenade and blackberry notes that are so typical of that famous French valley.

As in the USA or Australia, it's worth mentioning that the use of the term Syrah or Shiraz on the label has no official or legal basis, it's simply the decision of the producer – and it doesn't always align with what's in the bottle.

This lovely bottling is 'only' the entry point Syrah from Chris and Andrea Mullineux (they make four single-vineyard releases too), but it reminds one of a scented, smoother Crozes-Hermitage. Spicy and floral, with 40% whole bunches adding complexity. And at a fraction of what today's Crozes-Hermitage will set you back!

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Deep

COLOR Ruby

RIM VARIATION Ruby
Stained Tears: Low

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Med+

TANNIN Med+

TEXTURE Phenolic / Astringent

FINISH Med+

COMPLEXITY High

Aroma & Taste

RED FRUIT Red Currant • Cherry / Red Tomato • Red Plum • Red / Sour Cherry *Condition: Fresh, Ripe*

BLUE FRUIT Blueberry • Boysenberry *Condition: Ripe*

BLACK FRUIT Black Raspberry • Black Cherry • Blackberry • Black Plum *Condition: Fresh, Ripe*

FLORAL Lavender • Violet *Condition: Fresh, Dried*

GREEN VEGETABLE Dark Leafy Greens • Arugula

OTHER VEGETABLE Mushrooms (Brown) • Peppers (Red/Yellow) • Fennel / Anise • Olive (Black)

HERBAL Tea Leaf / Bergamot • Sage • Garrique / Provence • Chicory

OTHER SPICES White Pepper • Black Pepper • Licorice (Black) • Chinese Five Spice • Green Peppercorn

ORGANIC EARTH Turned Dirt / Potting Soil

INORGANIC EARTH Mineral / Rock

ANIMAL Meat • Leather

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Blended Oak

OXIDATION/NUTTINESS Almond / Marzipan • Pistachio

PERCEIVED WINEMAKING CHOICES Partial / Whole Cluster