



MULLINEUX & LEEU FAMILY WINES KLOOF STREET RED BLEND 2014

After being cooled, $\frac{3}{4}$ of the grapes are separated from the stalks, and a small amount of SO₂ is added, respecting the production style typical of this cellar which chooses not to use any other quantities of SO₂ during the wine making process.

The must is pressed once a day.

Fermentation starts on the fourth day, using indigenous yeasts, the wine being pressed once or twice daily as needed. Temperatures are always kept below 28°C. Depending on the needs, maceration can last between 4 and 6 weeks. The wine is then aged for 11 months in third and fourth pass barrels, both in 225L barriques, and in 500L demi-muids.

In the style of the Rhône Valley wines, the nose reveals warm notes of violets, plums and blackthorns with an intense spice finale.

In the mouth, this refreshing wine has a medium body characterized by soft tannins. It has a good propensity for food pairing.

The finale always persists with spice aromas.

Description

Type
Red wine

Type of wine
Blend

Producer
Mullineux & Leeu Family Wines

Designation of origin
Wine of Origin

Vintage
2014

Grape varieties
Syrah 86%
Grenache 5%
Carignan 4%
Mourvedre 2%, Tinta Barocca 2%
Cinsault 1%

Bottle size
75cl

Alcohol content
13,5 vol. %

Country
South Africa

Pairings
Spiced food

Region
Swartland/Tulbagh