



An exciting new vineyard between the tiny hamlet of Malagas and Cape Infanta, at the mouth of the Breede River – **called Sijnn by the original Khoisan inhabitants**. Perched on a plateau of **slate** and **rolled stones**, about 15km from the southern oceans of Africa. At this stage there are no other vineyards within a 40 km radius, the closest being those inland around Swellendam and along the coast of Elim. The wines are currently made by the **De Trafford** team in Stellenbosch. A winery is planned for the property – still on David Trafford's drawing board!

SIJNN ROSÉ 2008

VINEYARD

The complex stony soils, together with a warm dry climate (350mm) moderated by constant sea breezes provides an ideal terroir to produce something unique. Most of the soils have about 600mm round pudding stones on the surface with weathered shale or slate in the subsoil. All vines are grown as bush vines due to the exceptional low yield and vigour, from the 3 & 4 year old vines.

MOURVEDRE 64%; SHIRAZ 32%; TRINCADEIRA 4%

Yield: 2 ton/ha (12 hl/ha)

VINTAGE CONDITIONS

Only 73mm rain during the growing season. Typical dry windy conditions meant tiny yields and moderate growth. Jan/Feb average max. 26°C, but very few days over 30°C. Usually the max. temp. is reached before midday and it is a little cooler in the afternoon due to the strong sea breezes. The evenings were a little cooler than 2007. Vines irrigated before growing season and again at veraison to assist the critical ripening process, otherwise the vines are left to fend for themselves and adapt to their environment. Light drizzle and early morning mist around harvest meant a little botrytis, which had to be painstakingly removed.

PRODUCTION

Handpicked and carefully sorted in **14 kg flat trays** in the cool mornings, to avoid any damaging and transported back to Stellenbosch. Further sorting in Stellenbosch and 98% destemming and gentle crushing directly into small open top tanks, including some 700ℓ wooden vats. Drained off the skins a day or two later at about the time spontaneous natural fermentation starts. Fermentation and further maturation in 225ℓ oak barrels for 7 months. Lightly fined with bentonite (natural clay) and bottled by hand unfiltered.

Bottling date: 08/10/2008 Production: 67 x 12 x 750ml

TASTING NOTES

Pale red with onion skin tinge – like a very pale Pinot Noir rather than a typical bright rosé colour.

Dusty ripe strawberries and attractive herbaceous character on the nose. Quite complex and intriguing earthiness. Soft attractive palate with lingering complexity. Again more of a light barrel matured red rather than a typical Rosé. May well improve, but as this is our maiden vintage, we have no track record and cannot recommend keeping for more than a year or two. Serve slightly chilled.

ANALYSIS

Alc 13.96% SG 3.1g/ℓ TA 4.7g/ℓ pH 3.66 VA 0.62g/ℓ SO₂ Free 7mg/ℓ & Total 84mg/ℓ

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