

SIJNN

WINE OF MALGAS

An isolated vineyard in the Malgas ward near the mouth of the Breede River – called Sijnn (pronounced Seine) by the original Khoisan inhabitants. Perched on a plateau of slate and rolled stones, about 15km from the southern oceans of Africa..

VERMENTINO 2024

VINEYARD

The complex stony soils, together with a warm dry climate moderated by constant sea breezes provides an ideal terroir to produce something unique. All vines are grown as bush vines due to the exceptional low yield and vigour. A quarter of a ha, planted in 2017, and already so at home. Can handle wind and has been producing very well.

VINTAGE CONDITIONS

Growing season of 2024 saw a cold and wet winter, and a rather wet spring. In December of 2023 we had almost 90 mm of rain, which certainly helped the soils remain cool and moist. The harvest period was cooler with some rain during January and February. The crop was not directly affected by the rain, but we had to be more vigilant and manage the canopy for better aeration.

PRODUCTION

Handpicked and sorted in the vineyards in the early morning to ensure beautiful cool grapes arrive at the cellar. Crushed and pressed with the stems, in a small basket press. The juice flows into a 700L barrel and a small addition of sulphur is given and cooling added. It settles for a day. The juice is then racked off the gross lees and naturally starts fermentation. After fermentation the wine is sulphured up to inhibit malolactic fermentation. It is lightly fined with Bentonite and unfiltered. 400 L was kept for the single varietal and the remaining 300L to the Sijnn White blend. Hand bottled and labelled on site.

Bottling date: 21/12/2024
Production: 442 x 750ml

TASTING NOTES

Light yellow colour in the glass. Super fresh, fruity nose, almost like a good blend of a richer Sauvignon blanc and a lighter styled Chenin blanc. Zesty citrus nose, with hints of rosemary, fennel and clove. A lovely green olive brine and salinity that subtly lingers. The palate is fresh, zesty, and heaps of minerality, meets white stone fruit and citrus. The acidity is alive and so refreshing.

It is really expressive of the area and it captures the cooler dry area of Malgas. Due to the nature of the freshness, this would pair well with a lemon infused fish or rich chicken dish. A Mediterranean dish would work well, tomato, lemon and herbs. A Melanzane would be perfect.

ANALYSIS

Alc. 12.8 % | SG 1,3 g/l | TA 5.4 g/l | pH 3,47 | VA 0,5 g/l | SO₂ Free 15 mg/l & Total 53 mg/l

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