



Cape Winemakers Guild

SIJNN TOURIGA NACIONAL 2009

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. A new ward, **Malgas**, has been formed, applicable from the 2010 vintage.

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. The soils are typically 85% stone, with about 600mm deep round, pudding stones on the surface with schist in the subsoil, however most of the Touriga is planted on pure schist. All vines are grown as bush vines due to the exceptional low yield and vigour, from the 4 & 5 year old vines. Yield: 2 ton/ha (12 hl/ha)

VINTAGE CONDITIONS

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. Vines irrigated before growing season and again at veraison to assist the critical ripening process, otherwise the vines are left to fend for themselves. Light drizzle and early morning mist around harvest did not affect the thick skinned Touriga much.

Harvest Date: 20/2/09 @ 25.1°B

PRODUCTION

Touriga Nacional is considered the greatest grape in one of the great wine styles of the world – namely vintage port. Although not fortified, the intrinsic qualities, intense complex fruit and big, tannic structure, shine through.

Picked in the early morning and transported to Stellenbosch in a cool truck. Spontaneous natural yeast fermentation followed sorting, crushing and destemming. Time on skins was 9 days, with skins punched down 2 to 3 times a day. Single pressing in traditional basket press and malolactic fermentation in barrels. We used 2 new 225L barrels for the first year and a single 400L old barrel in the second year of maturation. Time in barrel was 22 months. Bottled by hand, unfinned and

unfiltered. Bottling Date: 23/12/2010

Total Production: 85 x 6 x 750ml

TASTING NOTES

Attractive medium deep red colour.

Distinctive slate, blackcurrant, violet and spices on the nose. Barrel maturation character evident, but not specific oak flavours. Soft, though quietly substantial palate with a nice texture, excellent complexity and an attractive dry finish. Drink 2012 to 2016.

ANALYSIS

Alc 14.37% Sugar 1.8g/l TA 6.3g/l pH 3.61 VA 1.0 SO₂ 16free & 41total ppm

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