

Perched on a plateau of **slate** and **rolled stones**, about 15km from the southern oceans of Africa. Our first vintage in our new winery at Malgas, near the mouth of the Breede River – called **Sijnn** by the original **Khoisan** inhabitants. **Wine of Origin Malgas**, we are effectively a "Monopole" in the greater Cape South Coast region.

SIJNN SAIGNEE 2015

(The French term, bleed off, referring to the process of draining some juice off the skins)

VINEYARD

The complex stony soils, together with a warm dry climate (350mm Rainfall) moderated by constant sea breezes provides an ideal terroir to produce something unique. Most of the soils have round pudding stones in the top 600mm or so, with weathered schist in the subsoil. All vines are grown as bush vines due to the exceptional low yield and vigour from the 9 and 10 year old vines.

MOURVEDRE 33 %; SYRAH 34%; TRINCADEIRA 33%

Yield: 4 ton/ha (29hℓ/ha)

VINTAGE CONDITIONS

An excellent growing season with no problems. Our earliest harvest to date and very hot weather at the beginning of the ripening season. A modest crop of great intensity and we couldn't afford to bleed off much juice, so we also picked a small amount a little earlier, specifically for the Saignee.

PRODUCTION

Handpicked and carefully sorted in **14 kg flat trays** in the cool mornings. Destemmed and gently crushing directly into small open top tanks, including some 700ℓ wooden vats. Drained off the skins (saignee) a day or two later at about the time spontaneous natural fermentation starts. Fermentation and further maturation in 225ℓ oak barrels for 9 months. Lightly fined with bentonite (natural clay) and bottled by hand unfiltered.

Bottling date: 3/2/2016 Production: 135 x 12 x 750ml

TASTING NOTES

ANALYSIS

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