

SIJNN

WINE OF MALGAS

SIJNN TOURIGA NACIONAL 2013

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. (Pronounced Say-N)
Perched on a plateau of **slate** and **rolled stones**, about 15km from the southern oceans of Africa.

This is the greatest grape of the famous Duoro region in Portugal. It is ideally suited to the awesome terroir of Malgas, with the cooler climate bringing out a complexity and balance difficult to achieve in the warmer Port regions.

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 8 & 9 year old vines. Yield: 3,5 ton/ha (25 hl/ha)

VINTAGE CONDITIONS

A good growing season with few problems. An outstanding harvest without the damaging winds experienced in Stellenbosch. A modest crop in good balance for all varieties. Perhaps the best vintage from Malgas yet.

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. Time in barrel was 21 months.

Bottled by hand, unfinned and unfiltered. Bottling Date: 18/12/2014

Total Production: 206 x 12 x 750ml

TASTING NOTES

Medium deep, purple tinged red colour. Lots of juicy dark red berry fruits on the nose with some chocolate and nut aspects and an underlying slate, liquorice component. Big, rich, mouthfilling palate. Fruit, spice and tannins in abundance from beginning to end of the palate. Great density and concentration without losing elegance.

Drink 2017 to 2025.

ANALYSIS

Alc 14.06% Sugar 2.3g/l TA 5.5g/l pH 3.63 VA0.95 SO2 22free & 85total ppm

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