

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. This wine was made by the De Trafford team in Stellenbosch.

2019 is the third vintage with our new label, following the benchmark of 2017.

-The vineyards are 9 and 14 years old.

-It is our 12th vintage of White and we are really starting to understand the terroir.

-It is the 5th vintage in the 'new' cellar on the estate, made by on-site winemaker Charla Haasbroek.

A very exciting vintage indeed

SIJNN WHITE 2019

CHENIN BLANC 84% VIOGNIER 14% ROUSSANNE/VERDELHO 2%

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. All vines are grown as bush vines due to the exceptional low yield and vigour, from the 9 & 14 year old vines. Mostly 2 high quality, low yielding clones of Chenin blanc on drought resistant rootstocks -R99,Rug.140 and R110. This blend includes Viognier and Roussanne which adds to the complexity of the blend. This was the first vintage of Verdelho and a small quantity was added to the blend, a promising variety for our blend.

Yield: 4ton/ha Chenin blanc and 3 tons/ha Viognier and Roussanne.

VINTAGE CONDITIONS

One of the earlier starts to harvest. One of the driest growing season and a record low of 190 mm rainfall in 2018. Warm and dry weather at the beginning of the ripening season, with occasional rain toward the end of harvest. The Moderate weather with cool nights continued throughout the harvest period producing wines with excellent acidities. A smaller crop of great quality.

PRODUCTION

Handpicked and sorted in the vineyards, it is done early morning to ensure cool grapes arrive at the cellar. In 2019 we did do more whole-bunch pressing, in a basket press and about 20% gentle crushing and soaking (2 hours). The juice is barrel fermented in 400 and 700L French oak barrels, about 10% new oak for 10 months, and left on the lees, which adds a lot of texture and balance. Lightly fined with bentonite, unfiltered, and bottled by hand.

Bottling date: 28/01/2020

Production: 851 x 12, 90 x 1,5L

TASTING NOTES

A beautiful limpid gold colour in your glass. Caramelised pineapple, Stony, Savoury nose. A Rich and full bodied flavour profile.

A vibrant palate of honey and salted liquorice, peach pith, apple and pear skins and slate. Lovely minerality, enhancing the freshness and acidity of the wine. A good tannin structure coming from the slight skin contact. Hints of fennel and rosemary linger in the glass.

Drinking best 2021-2025.

This wine can be paired with a variety of foods, but a favourite would be a good Butter Chicken curry.

ANALYSIS

Alc. 13,89% SG 2,3g/l TA 6,7g/l pH 3,16 VA 0,56 g/l SO₂ Free 13 mg/l & Total 79mg/l

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