

# SIJNN

WINE OF MALGAS

An isolated vineyard in the Malgas ward near 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. Our second harvest in our new winery in the vineyard, as well as the second and more assured harvest for our talented young on site winemaker, **Charla Haasbroek**.

TIM ATKIN - 93

PLATTER - 4,5\*

## SIJNN WHITE 2016

(CHENIN BLANC 75%; VIOGNIER 17%; ROUSSANNE 8%)

### 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 11 and 6 year old vines. Mostly 2 high quality, low yielding clones of Chenin Blanc on drought resistant rootstocks – R99; Rug.140 and R110. Viognier and Roussanne included to add depth and complexity.

Yield: 5 ton/ha (25 hl/ha) Chenin & 3 tons /ha (15hl/ha) Viognier & Roussanne.

### VINTAGE

An excellent growing season with no problems. Our earliest harvest to date and very hot weather at the beginning of the ripening season. A little low in acidity, we picked some of the Chenin Blanc a little earlier than usual and blended accordingly. A modest crop of great intensity.

### PRODUCTION

Handpicked and sorted in the cool mornings before gentle crushing and 2 hrs cold soak before pressing in a traditional basket press. We included a tiny amount of skin fermented Chenin Blanc to add a little phenolics to make up for the lower acidity of the vintage. Barrel fermented in 400L and 700L French oak barrels, about 11% new for 10 months. Lightly fined with bentonite (natural clay) and bottled by hand unfiltered.

Bottling date: 12/01/2017 Production: 854 x12 x 750ml; 16 x 1,5L; 11 x 3L

### TASTING NOTES

Bright yellow colour. Lovely forthcoming nose of peach pith, lemon, nutty honey and a little salty fennel character. Youthful, lively palate despite moderate acidity. Full, firm texture complimented with intense complex fruit. Long finish. Needs time to flesh out a little and become more harmonious. Drink 2018 to 2025. Ideal with Zalto, Riedel or Spiegelau Burgundy glasses to allow the wine to open up. Ideal on its own or with rich seafood and poultry dishes.

### ANALYSIS

Alc 13,86% SG 1,2g/l TA 5,3 g/l pH 3.45 VA0.63 SO<sub>2</sub> Free 14mg/l & Total 69mg/l

MALAGAS WINE COMPANY (PTY) LTD

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