



SIJNN 2007

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. The wines are currently made by the **De Trafford** team in Stellenbosch. A winery is planned for the property – still on David Trafford's drawing board!

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. A mix of varieties from various origins deemed suitable to this area. All vines are grown as bush vines due to the exceptional low yield and vigour. This is the maiden vintage from the 3 year old vines. All vines planted on a mix of drought resistant rootstocks – Rug.140; R99; R110; Paulsen – and a mix of clones.

Shiraz 42%; Mourvedre 26%; Touriga Nacional 21%; Trincadeira 10%; Cabernet Sauvignon 1%
Yield: 1.8 tons/ha (6 hl/ha)

VINTAGE CONDITIONS

Typical dry windy conditions meant tiny yields and moderate but good growth. Vines were irrigated lightly at veraison to assist with the critical ripening process otherwise they are left to fend for themselves. Light rain just before the start of the harvest, meant we had to wait a bit and picked a little riper than initially intended. Harvest started with a small section of Shiraz on the 9th of February 2007 and finished with the Mourvedre on the 15th of March 2007.

PRODUCTION

Handpicked and carefully sorted in **14 kg flat trays** in the cool mornings, to avoid damaging and transported back to Stellenbosch. Further sorting in Stellenbosch and 98% destemming and gentle crushing directly into small open top tanks, including some 700l wooden vats. Spontaneous natural yeast fermentation @ max. temp. 29°C. Time on the skins 6 – 9 days, with caps of the skins punched down (pigeage) 2 to 3 times a day. Wine drained directly to barrels together with single pressing from traditional basket press. All our red wines undergo malolactic fermentation in the barrel. We used about 50% 700l barrels 50% 225l barrels in the first year of maturation and mostly 700l in the second year of maturation. This better respects the complexity of the fruit while softening the wine sufficiently. It will take a number of vintages to get to grips with the perfect combination for each vintage as we get to know this new vineyard. 30% new French oak used – all 700l. Time in barrel 18 months, which included 3 rackings to gradually clarify the wine and assist maturation.

The wine was bottled by hand, unfinned and unfiltered.

Bottling date: 15/09/2008 Production: 440 x 12 x 750ml

TASTING NOTES

Attractive medium deep red colour. Slate, wild fruits and herbs on the nose with a touch of spicy oak.

Rich, juicy, nicely textured palate with the moderate length and an attractive dry finish. May well improve, but this is the maiden vintage, with no track record, recommend drinking within 3/ 4 years.

ANALYSIS

Alc 14.55% SG 2.2g/l TA 4.8g/l pH 3.77 VA 0.57g/l SO₂ Free 20mg/l & Total 64mg/l

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