

SIJNN

WINE OF MALGAS

An isolated vineyard in **MALGAS** 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.

SIJNN RED 2014

Syrah 52% Touriga Nacional 19% Mourvedre 18% Trincadeira 11%

VINEYARD

The complex stony soils, together with a warm dry climate (350mm) moderated by constant sea breezes provides an ideal terroir to produce something of excellence. A mix of varieties from various historic origins deemed suitable to this area and grown as bush vines. This is the seventh vintage from the 9 & 10 year old vines. All vines planted on a mix of drought resistant rootstocks – Rug.140; R99; R110; Paulsen – and a mix of clones for complexity and diversity.

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Yield: 4tons/ha (27 hl/ha)

VINTAGE CONDITIONS

An interesting growing season with substantial rain (110mm) in November, which increased berry size and growth. Usually a problem, but in the poor soils and otherwise dry, windy conditions of Malgas, not such a bad thing. We needed to be a little more vigilant with fungal sprays immediately after the rain, but otherwise no real problems. A further 60mm rain mid- January, during veraison – an ideal time. Harvest conditions were excellent with no further rain and mild conditions with only one day in February over 30°C. Our biggest crop yet – though still averaging less than 4 tons/ha! A charming, earlier drinking vintage.

PRODUCTION

Handpicked and carefully sorted in 14 kg flat trays in the cool mornings. 98% destemming and gentle crushing directly into small open top tanks and oak 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. Single pressing in traditional basket press and malolactic fermentation in barrels. We used mostly small 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. 20% new French oak used. Time in barrel 22 months, which included 3 rackings to gradually clarify the wine and assist maturation. The wine was bottled by hand, unfinned and unfiltered.

Bottling date: 17/11/2015

Production: 578 x 12 x 750ml, 150 x 1.5l, 11 x 3L

TASTING NOTES

ANALYSIS

Alc 13,92% SG 2,2g/l TA 5,5g/l pH 3,66 VA 0,81g/l SO₂ Free 10mg/l & Total 49mg/l

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