



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!

## SIJNN WHITE 2010

(57% CHENIN BLANC/43% VIOGNIER)

### 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 5 year old vines. Mostly 2 clones of **Chenin Blanc** on drought resistant rootstocks – R99 and R110. **Viognier** included.

Yield: 2 ton/ha (9 hl/ha)

### VINTAGE CONDITIONS

151mm rain during the growing season – slightly more than usual, but still pretty low. Typical dry, windy conditions meant tiny yields and moderate growth. Jan/Feb average max. 29°C, but hottest temp. recorded 33°C. Usually the max. temp. is reached before midday and it is a little cooler in the afternoon due to the strong sea breezes. Vines irrigated in winter, before the growing season and again at veraison to assist the critical ripening process, otherwise the vines are left to fend for themselves and adapt to their environment. Harvest conditions dry with very clean, fresh fruit and mineral flavours in a little more restrained style.

### PRODUCTION

Handpicked and carefully sorted in **14 kg flat trays** in the cool mornings, to avoid any damaging and transported back to Stellenbosch. Further sorting in Stellenbosch and gentle crushing and 2 hrs cold soak before pressing in traditional basket press. Total of **7 X 225l French oak barrels** (of which 1 new - used for the ripest Viognier). Fermentation and maturation for 10 months. Lightly fined with bentonite (natural clay) and bottled by hand unfiltered.

Bottling date: 18/1/2011 Production: 159 x 12 x 750ml

### TASTING NOTES

Attractive pale yellow colour. Rich, waxy, mineral nose with the Viognier shining through in a surprisingly elegant, almost racy way. More restrained than the previous 2009 vintage, despite the higher percentage Viognier. Palate also shows balance between waxy richness and racy minerality - driven more by terroir than high acidity.

### ANALYSIS

Alc 14.77% SG 2.1g/l TA 6.0g/l pH 3.51 VA 0.53g/l SO<sub>2</sub> Free 9mg/l & Total 96mg/l

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