

# 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.*

### CABERNET SAUVIGNON 2017

#### VINEYARD

Blocks 9 & 10 planted in 2004 on very deep round stone soils over a shale subsoil. Cabernet is not commonly grown as bush vines but performs extremely well grown as bush vines in Malgas. The strong shoots and relatively upright growth mean the vines handle the strong coastal winds well. Sustainably farmed. No pesticides were used.  
Yield: 3 tons/ha (20 hl/ha)

#### VINTAGE CONDITIONS

An excellent growing season with no problems. We had ideal weather at the beginning of ripening season with occasional rain here and there. The moderate weather with cool nights continued throughout the harvest period producing wines with excellent acidity. End of February we had 53mm of rain. An average small crop of great quality.  
Vines irrigated in winter, just before the growing season and again at veraison.

#### PRODUCTION

Handpicked and carefully sorted in small crates in the cool mornings. Destemmed and gently crushed into small open top tanks. 5% whole clusters added to ferment. Natural yeast fermentation @ max. temp. 29°C. Time on the skins about 9-12 days, with the cap of skins punched down (pigeage) 2 to 3 times a day. Single pressing in a traditional basket press and malolactic fermentation in barrels. 2 x 225L French oak barrels were chosen for this wine, older French oak.  
The wine was bottled by hand, unfinned and unfiltered.

Bottling date: 6/12//2019

Production: 538 x 750ml

#### TASTING NOTES

Beautiful red colour. Earthy, dark chocolate, charcuterie and olive tapenade on the nose. A wild spice lingers long after the first whiff. On the palate the tannins are super fine, almost powdery like, creating a very lasting effect on the palate  
Perfect with tomato stew, slightly fattier steak, slow braised beef or a Porcini risotto or pasta.

#### ANALYSIS

Alc 13,38 % | SG 1,9 l | TA 5,9/l | pH 3,62 | VA 0,83 g/l | SO<sub>2</sub> 11 Free mg/l & 51 Total mg/l

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