

# 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 2013

**Syrah 43%** - the core of the wine **Touriga Nacional 23%** - density & dark fruit **Mourvedre 19%** - structure & wild, gamey flavours **Trincadeira 6%** - lightness of touch with tea leaf, herbs & juicy fruit

### 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 8 & 9 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.

Yield: 3 tons/ha (20 hl/ha)

### VINTAGE CONDITIONS

A good growing season with few problems. An outstanding harvest without the damaging winds experienced in Stellenbosch. A modest crop in good balance for all varieties. Perhaps the best vintage from Malgas yet with exceptional ageing potential.

### 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: 22/01/2015

Production: 747 x 12 x 750ml, 66 X 12 X 375ml

### TASTING NOTES

Medium deep true red, youthful colour, even at 7 years. Dark slate, salted licorice nose with fresh forest floor, cured meat and some wild herbs. Deep, dark berry fruit with great density lurks beneath, Beguiling, complex and lifted with a balsamic aspect. Very full palate with richness of fruit cut by the firm, but yielding tannins. Really starting to open up after many years behind closed doors. Long finish with dark fruit aspect lingering right to the end. Drink 2020 to 2030. Ideal with venison, mushroom risotto or beef short ribs.

### ANALYSIS

Alc 14,13% SG 1,9g/ℓ TA 5,4/ℓ pH 3,60 VA 0,86g/ℓ SO<sub>2</sub> 19Free mg/ℓ & Total 76mg/ℓ

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