

SIJNN

WINE OF MALGAS

An isolated vineyard in the Malgas ward near 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. Our first harvest in our new winery in the vineyard, as well as the first harvest for our talented young on site winemaker, **Charla Haasbroek**.

SIJNN LOW PROFILE 2015

“Low Profile” refers to the 200+ profile holes we dug to determine the best sites to plant our vines, as well as our modest approach to all we do! A selection of our softer, earlier drinking barrels.

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. Most of the soils have about 60mm round pudding stones on the surface with weathered schist in the subsoil. All vines are grown as bush vines due to the exceptional low yield and vigour, from the 9 & 10 year old vines. This selection was mostly from the lower lying vineyards with slightly more loamy, weathered schist soils.

Syrah 42%; Touriga Nacional 23%; Mourvedre 17%; Trincadeira 12%; Cabernet Sauvignon 6%.

Yield: 3 ton/ha (22 hl/ha)

VINTAGE CONDITIONS

An excellent growing season with no problems. Our earliest harvest to date and very hot weather at the beginning of the ripening season. A modest crop of great intensity.

PRODUCTION

Handpicked and carefully sorted in 14 kg flat trays in the cool mornings and transported back to Stellenbosch in a small refrigerated truck. Destemming and gentle crushing directly into small open top tanks and oak vats. Spontaneous natural yeast fermentation. Time on the skins 5 - 7 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. Maturation in older French oak barrels for 21 months, with several rackings to gradually clarify the wine. The wine was bottled by hand, unfiltered and unfiltered.

Bottling date: 1/11/2016 Production: 361 x 12 x 750ml

TASTING NOTES

Deep red colour. The nose is quite intense with dusty slate, licorice and dark berry fruit along with some spice and savory notes. A big, rich palate with spicy, black berries. Soft juicy tannins and a long, complex aftertaste. Best between 2018 and 2025. Perfect to enjoy with a typical South African braai.

ANALYSIS

Alc 13.53% SG 1.7/ℓ TA 6.2g/ℓ pH 3.54 SO₂ Free 14mg/ℓ & Total 46mg/ℓ

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