

SIJNN

WINE OF MALGAS

An isolated vineyard in MALGAS 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. Wine made by on-site winemaker Charla Haasbroek.

SIJNN LOW PROFILE 2019

Syrah 36% Mourvedre 26% Touriga Nacional 16% Grenache 12% Trincadeira 10%

“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! We also added a component of Syrah from Cape Agulhas.

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 12 & 13 year old vines. This selection was mostly from the lower lying vineyards with slightly more loamy, weathered schist soils.
Yield: 3 ton/ha (22 hl/ha)

VINTAGE CONDITIONS

One of the earlier starts to harvest and one of the driest growing seasons with a record low of 190 mm rainfall in 2018. Warm and dry weather at the beginning of the ripening season, with occasional rain toward the end of harvest. The moderate weather with cool nights continued throughout the harvest period producing wines with excellent acidities. Small crop of great quality.

PRODUCTION

Handpicked and carefully sorted in small crates in the cool mornings. 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 20 months, with several rackings to gradually clarify the wine. The wine was bottled by hand, unfinned and unfiltered.

Bottling date: 3/12/2020 Production: 390 x 12 x 0,75ml ; 200 x 1.5L

TASTING NOTES

Attractive, medium to deep red ruby colour. The nose entices a red and wild berry, salty liquorice and spicy profile. Juicy, energetic wine with all the fine flavours promised on the nose and a lovely refreshing palate which lingers long after that first sip. Long, dry and easy finish. Best between 2019 and 2026. Perfect to enjoy with a typical South African braai.

ANALYSIS

Alc. 13.72% SG 1,9g/l TA 5.4 g/l pH 3.52 SO₂ Free 8 mg/l & Total 68mg/l

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