



SIJNN 2008

Winner of the Classic Wine Trophy 2012 – red blend category

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 made by the **De Trafford** team in Stellenbosch.

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. A mix of varieties from various origins deemed suitable to this area. All vines are grown as bush vines due to the exceptional low yield and vigour. This is the second vintage from the 4 year old vines as well as some 3 year old vines. All vines planted on a mix of drought resistant rootstocks – Rug.140; R99; R110; Paulsen – and a mix of clones. **Shiraz 40%; Mourvedre 29%; Touriga Nacional 22%; Trincadeira 9%**.

Yield: 1.8 tons/ha (6 hl/ha)

VINTAGE CONDITIONS

Only 73mm rain during the growing season. Typical dry windy conditions meant tiny yields and moderate growth. Jan/Feb average max. 26°C, but very few days over 30°C. Usually the max. temp. is reached before midday and it is a little cooler in the afternoon due to the strong sea breezes. The evenings were a little cooler than 2007. Vines irrigated before 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. Light drizzle and early morning mist around harvest meant a little botrytis, which had to be painstakingly removed.

PRODUCTION

Handpicked and carefully sorted in **14 kg flat trays** in the cool mornings, to avoid damaging and transported back to Stellenbosch. Further sorting in Stellenbosch and 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 a mix of 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. 25% new French oak used – all 700l. 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: 12/01/2010 Production: 630 x 12 x 750ml

TASTING NOTES

Attractive medium deep red colour. Slate, wild fruits, herbs and a spicy leafiness on the nose. Barrel maturation character evident, but not specific oak flavours. Soft, though quietly substantial palate with a nice texture, excellent complexity and an attractive dry finish. May well improve, but this is our second vintage, with little track record, thus recommend drinking within 3 or 4 years.

ANALYSIS

Alc 14.26% SG 1.9g/l TA 5.8g/l pH 3.73 VA 0.68g/l SO₂ Free 21mg/l & Total 70mg/l

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