

SIJNN

WINE OF MALGAS

Perched on a plateau of **slate** and **rolled stones**, about 15km from the southern oceans of Africa. Our first vintage in our new winery at Malgas, near the mouth of the Breede River – called **Sijnn** by the original **Khoisan** inhabitants. **Wine of Origin Malgas**, we are effectively a "Monopole" in the greater Cape South Coast region.

SIJNN SAIGNEE 2016

MOURVEDRE 50 %; SYRAH 25%; TRINCADEIRA 25%

(The French term, **bleed off**, referring to the process of draining some juice off the skins)

VINEYARD

The complex stony soils, together with a warm dry climate (350mm Rainfall) moderated by constant sea breezes provides an ideal terroir to produce something unique. Most of the soils have round pudding stones in the top 600mm or so, with weathered schist in the subsoil. All vines are grown as bush vines due to the exceptional low yield and vigour from the 10 and 11 year old vines.

Yield: 3,5 ton/ha (25hl/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 and we couldn't afford to bleed off much juice, so we also picked a small amount a little earlier, specifically for the Saignee.

PRODUCTION

Handpicked and carefully sorted in small crates in the cool mornings. Destemmed and gently crushing directly into small open top tanks, including some 700ℓ wooden vats. Drained off the skins (saignee) a day or two later at about the time spontaneous natural fermentation starts. Fermentation and further maturation in 225ℓ oak barrels for 9 months. Lightly fined with bentonite (natural clay) and bottled by hand unfiltered.

Bottling date: 22/11/2016

Production: 90 x 12 x 750ml

TASTING NOTES

Very light red colour with a russet hue. (Like a dark rose' or light Pinot Noir)
Beguiling savoury nose with complex red berry flavours, with forest floor and flint aspects. Palate light and soft on texture, but loaded with complex barrel fermented flavours and a long grainy, refreshingly dry finish. Versatile food wine. Excellent with light curry dishes, especially fish, chicken or vegetable with moderate heat / spice. Serve slightly chilled (between a red and white wine temperature) Best between 2019 and 2021.

ANALYSIS

Alc. 13,59% SG 2,3g/ℓ TA 5,1 g/ℓ pH 3,64 VA 0,84g/ℓ SO₂ Free 16 mg/ℓ & Total 71mg/ℓ

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