

SIJNN

WINE OF MALGAS

An isolated vineyard in the Malgas ward 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 WHITE 2020

Chenin Blanc 78 % | Roussanne 9 % | Viognier 7 % | Verdelho 6 %

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. All vines are grown as bush vines due to the exceptional low yield and vigour. Mostly 2 high quality, low yielding clones of Chenin blanc on drought resistant rootstocks -R99, Rug.140 and R110. This flagship blend includes Viognier which adds freshness and aromatic complexity as well as a tiny amount of Verdelho, a promising variety as a blend component at Malgas. The Roussanne adds a tea leaf, 'oily' profile in the wine.

Yield: 3-4 tons per ha for 2020

VINTAGE CONDITIONS

One of the earlier starts to harvest and one of the driest growing seasons with a record low of 200 mm rainfall in 2019. Warm and dry weather at the beginning of the ripening season, 60 mm rain during harvest, but due to such small berries and the drought, it did not interfere with quality. A very windy season, more intense than usual. The moderate weather with cool nights continued throughout the harvest period producing wines with excellent acidities. Note the exceptionally low pH. Small crop of great quality.

PRODUCTION

Handpicked and sorted in the vineyards in the early morning to ensure beautiful cool grapes arrive at the cellar. 60%

Whole bunch pressed in a basket press and 40% gently crushed and pressed.

The juice is barrel fermented in 400 and 700L French oak barrels, about 10% new oak for 10 months, and left on the lees, which adds a lot of texture and balance. Lightly fined with bentonite, unfiltered, and bottled by hand.

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Bottling date: 28/01/2020

Production: 438 x 12 x 750ml, 205 x 1,5L, 9 x 3L

TASTING NOTES

A precious colour of gold. Beautiful mandarin, orange saline threads on the palate, followed by a very fine acidity. Lovely peach pith, apricots and nuttiness. It is rather textured and expresses more minerality than fruit. A gentle honeysuckle and beeswax on the after taste.

It is really expressive of the area and it captures the cooler dry area of Malgas.

Paired best with most rich dishes ranging from Risotto to Fish and even good with Lamb.

Platter 4.5 Stars (94 points) | Tim Atkin 94 points

ANALYSIS

Alc. 14,5% | SG 2,9 g/l | TA 6,3 g/l | pH 3,19 | VA 0,6 g/l | SO₂ Free 5 mg/l & Total 64mg/l

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