

SIJNN

WINE OF MALGAS

An isolated vineyard in **MALGAS** 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 2011

Released after the 2012 at 7 years old as we felt the wine needed additional time in bottle.

VINEYARD

The complex stony soils, together with a warm dry climate (350mm) moderated by constant sea breezes provides an ideal terroir to produce something of excellence. A mix of varieties from various historic origins deemed suitable to this area grow as bush vines due to the exceptional low yield and vigour. This is the fifth vintage from the 7 year old vines as well as some 6 year old vines. All vines planted on a mix of drought resistant rootstocks – Rug.140; R99; R110; Paulsen – and a mix of clones for complexity and diversity.

Syrah 52%; Touriga Nacional 19%; Mourvedre 17%; Trincadeira 6%; Cabernet Sauvignon 6%.
Yield: 3 tons/ha (20 hl/ha)

VINTAGE CONDITIONS

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. Vines irrigated before growing season and again at veraison to assist the critical ripening process, otherwise the vines are left to fend for themselves.

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. 20% new French oak used. Time in barrel 22 months, which included 3 rackings to gradually clarify the wine and assist maturation. The wine was bottled by hand, unfiltered and unfiltered.

Bottling date: 3/01/2013

Production: 993 x 12 x 750ml, 90 x 12 x 375ml, 151 x 1.5l

TASTING NOTES

Medium deep true red, youthful colour, even at 7 years. Dark slate, salted licorice nose with fresh forest floor, cured meat and some wild herbs. Deep, dark berry fruit with great density lurks beneath, Beguiling, complex and lifted with a balsamic aspect. Very full palate with richness of fruit cut by the firm, but yielding tannins. Really starting to open up after many years behind closed doors. Long finish with dark fruit aspect lingering right to the end. Drink 2018 to 2028. Ideal with venison, mushroom risotto or beef short ribs.

ANALYSIS

Alc 13.74% SG 1.65g/l TA 5.44/l pH 3.66 VA 0.72g/l SO₂ Free 19mg/l & Total 56mg/l

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