

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.

TEMPRANILLO 2022

VINEYARD

The complex stony soils, together with a warm, dry climate, and a very low rainfall, moderated by constant sea breezes provides an ideal terroir to produce a great wine. A mix of top-quality varieties from various origins of warmer climate were chosen to best reflect this remarkable site. All vines are grown as bush vines and sustainably farmed. No pesticides were used. The Tempranillo was planted in 2016. A rather temperate variety harvested early in the season.

Yield: 3 tons/ha (20 hl/ha)

VINTAGE CONDITIONS

Growing season of this vintage started off dry and warm, but a lot of rain in November and December of 2021, with 100mm in the two months. Harvest saw cooler weather, with cool nights throughout the harvest period. A small crop.

Vines irrigated in winter, just before the growing season and again at veraison to assist the critical ripening process, otherwise the vines are left to look after themselves.

PRODUCTION

Handpicked and carefully sorted in small crates in the cool mornings. Destemmed and gently crushed into small open top tanks. Natural yeast fermentation. Time on the skins about 10 days, with the cap of skins punched down (pigeage) 2 to 3 times a day. Single pressing in a traditional basket press and malolactic fermentation in barrels. 3 x 225L barrels selected for this varietal series. Some American oak barrels used.

The wine was bottled by hand, unfinned and unfiltered.

Bottling date: 30/05/2023

Production : 858 x 750ml

TASTING NOTES

Vibrant velvet red colour in the glass. Initially rather shy in the glass, but as it opens up, you indulge in red meat and a sweet cherry character. On the palate, lovely chocolate meets charcuterie character. The tannins are still youthful, yet smooth with a velvet like texture. Incredible red fruit flavours that linger long after you have had the wine and a salinity enchanting charcuterie aromas.

Best drinking 2023-2030.

This wine will pair well with a richer red meat dish, steak, leg of lamb, and a good tomato stew.

ANALYSIS

Alc. 13.14 % | SG 1,5 g/l | TA 5.7 g/l | pH 3.8 | VA 0,7 g/l | SO₂ Free 5 mg/l | SO₂ Total 63 mg/l

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