

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 RED 2023

Syrah 41 % | Tinta Amarella 13 % | Grenache 11 % | Cabernet Sauvignon 10% | Mourvedre 10%
Touriga Nacional 8% | Tempranillo 6 % | Carignan 1%

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 insecticides were used. All vines planted on a mix of drought resistant rootstocks – Rug.140; R99; R110; Paulsen – and a mix of clones for complexity and diversity.

Yield: 3 tons/ha

VINTAGE CONDITIONS

The initial start of the growing season was wet and there was a lot of rain from October to December 2022. The wetter November and December helped maintain a healthy canopy and moist soils. Harvest saw a cooler start, but continued to be rather warm and dry, with cool nights throughout the harvest period, creating the perfect conditions for good acidity, and lower pH's. Lots of wind throughout growing season and harvest. A good yield, and fantastic quality.

PRODUCTION

Handpicked and carefully sorted in small crates in the cool mornings. Destemmed and gently crushed into small open top tanks and oak vats with a small portion whole bunch. Natural yeast fermentation @ max. temp. 29°C.

Time on the skins about 9-12 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. Mostly 225ℓ French oak barrels in the first year and mostly 700ℓ in the second year of maturation. 20% new for 22 months. (We feel this better respect the complexity of the fruit, while softening the wine sufficiently). The wine was bottled by hand, unfiltered and unfiltered.

Bottling date: 13/08/2024

Production : 6828 bottles produced

TASTING NOTES

A lovely medium-deep red colour. Such an array of wild berries on the nose with some complimentary forest floor aspects in quite a Burgundian way. The warm sun-drenched stones and fynbos notes shining through.

A vibrant freshness and great complexity at this early stage.

A fine, plush palate that sings of place in probably the most elegant manner yet. The silky vibrant texture akin to properly barrel matured quality Pinot Noir. Layers of wild berry, nuts, stones, olive brine and herbs – the whole lot floating across the palate in such a refined way. A long, dry silky finish. This vintage is remarkable for its concentration and lightness – combination that's difficult to achieve.

This wine will go with any red meat dish, particularly rich dishes, and most well-aged cheese.

Drink 2026-2035.

Tim Atkin 96 points | Platter 5 Stars

ANALYSIS

Alc. 13.49% | SG 1.5 ℓ | TA 5.8 g/ℓ | pH 3.68 | VA 0.9 g/ℓ | SO₂ 2 Free 8mg/ℓ & Total 56 mg/ℓ

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