

An exciting new vineyard between the tiny hamlet of Malagas and Cape Infanta, at the mouth of the Breede River – called Sijnn by the original Khoisan inhabitants. Perched on a plateau of slate and rolled stones, about 15km from the southern oceans of Africa. The wines are currently made by the De Trafford team in Stellenbosch.

SIJNN WHITE 2011

(73% CHENIN BLANC/27% VIOGNIER)

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, from the 6 year old vines. Mostly 2 clones of **Chenin Blanc** on drought resistant rootstocks – R99 and R110. **Viognier** included.

Yield: 3 ton/ha (14 hℓ/ha)

VINTAGE

A good growing season with few problems. December was extremely windy causing some damage despite the great wind resistance of Chenin Blanc. The Viognier has such minimal growth that there wasn't much to damage! Harvest was quite early with cool conditions. Some mist and light rain during harvest, contributing to a more subtle, elegant white without losing concentration.

PRODUCTION

Handpicked and carefully sorted in **14 kg flat trays** in the cool mornings, to avoid any damaging and transported back to Stellenbosch. Further sorting in Stellenbosch and gentle crushing and 2 hrs cold soak before pressing in traditional basket press. The Viognier is pressed as quickly as possible and very lightly so as to avoid excessive phenolics. Barrel fermented in 225L and 700L French oak barrels, about 20% new for 9 months. Lightly fined with bentonite (natural clay) and bottled by hand unfiltered.

Bottling date: 11/11/2011 Production: $253 \times 12 \times 750 \text{m}\ell$

TASTING NOTES

With this vintage the wines are really starting to show some sense of place. An attractive pale yellow colour. Expect metallic peach, honey and nuts. A rich and full palate with fresh fruit carrying it to a long finish.

ANALYSIS

Alc. 14,22% SG 2,2g/ ℓ TA 5,9g/ ℓ pH 3,39 VA 0.50 g/ ℓ SO₂ Free 11 mg/ ℓ & Total 93mg/ ℓ