

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.

MOURVEDRE 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. Planted in 2004

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, around a 100mm for these 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. One of the best seasons we have had for the Mourvedre, with wet growing conditions.

PRODUCTION

Handpicked and carefully sorted in small crates in the cool mornings. Destemmed and gently crushed into small open top tanks, A small percentage of whole clusters added to ferment. Natural yeast fermentation. Time on the skins about 7 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. Barrel selected, French oak.

The wine was bottled by hand, unfined and unfiltered.

Bottling date: 30/05/2023

Production : 817 x 750ml

TASTING NOTES

Vibrant red colour in the glass. Mixed berries on the nose, compote of Raspberry, with hints of liquorice. A beautiful dusty and chalky element evolves later on. A lovely minerality that just bursts in your mouth, followed by a beautiful salinity on the palate. Vibrant palate with good tannin structure.

Best drinking 2023-2030

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

ANALYSIS

Alc. 13,5 % | SG 2,8 g/l | TA 5.7 g/l | pH 3.5 | VA 0,8 g/l | SO₂ 5 Free mg/l | SO₂ Total 50 mg/l

MALAGAS WINE COMPANY (PTY) LTD

021 880 1398 · INFO@SIJNN.CO.ZA · WWW.SIJNN.CO.ZA

PO BOX 495, STELLENBOSCH, 7599

DIRECTOR: D.A. TRAFFORD · REG NO: 2002/030160/07

