

# 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.*

### TRINCADEIRA 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. All vines planted on a mix of drought resistant rootstocks – Rug.140; R99 Trincadeira planted in 2004

Yield: 3 tons/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.

#### PRODUCTION

Handpicked and carefully sorted in small crates in the cool mornings. A Rather early pick with 11% alcohol. 10% whole clusters added to the ferment, the balance is Destemmed and gently crushed into small open top tanks. 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. 3 x 225L French oak barrels, selected for this varietal series.

The wine was bottled by hand, unfinned and unfiltered.

Bottling date: 12/06/2023

Production: 818 x 750ml

#### TASTING NOTES

Vibrant red colour in the glass. Enticing nose, one of the most aromatic varieties. Beautiful juicy red berry flavour, followed by an inky, dark, tea leaf character. Jelly babies, candy floss meets meaty fleshy character.

On the palate it is, juicy and full of life. The tannins are fine and well-integrated. Low alcohol making it so fresh and fruity. Best drinking 2023-2030

This wine will pair well with a richer red meat dish, chicken or any matured cheese.

#### ANALYSIS

Alc. 11 % | SG 1,7 g/l | TA 6,2g/l | pH 3.4 | VA 0.63 g/l | SO<sub>2</sub> Free 9 mg/l | SO<sub>2</sub> Total 52 mg/l

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