

SIJNN

WINE OF MALGAS

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. At this stage there are no other vineyards within a 40 km radius, the closest being those inland around Swellendam and along the coast of Elim. The wines are made by the **De Trafford** team in Stellenbosch.

SIJNN SAIGNEE 2014

VINEYARD

The complex stony soils, together with a warm dry climate (350mm Rainfall) moderated by constant sea breezes provides an ideal terroir to produce something unique. Most of the soils have round pudding stones in the top 600mm or so, with weathered schist in the subsoil. All vines are grown as bush vines due to the exceptional low yield and vigour from the 8 and 9 year old vines.

MOURVEDRE 60 %; SYRAH 20%; TOURIGA NACIONAL 20%

Yield: 4 ton/ha (29hl/ha)

VINTAGE CONDITIONS

An interesting growing season with substantial rain (110mm) in November, which increased berry size and growth. Usually a problem, but in the poor soils and otherwise dry, windy conditions of Malgas, not such a bad thing. We needed to be a little more vigilant with fungal sprays immediately after the rain, but otherwise no real problems. Practically no irrigation needed in 2014, as we had a further 60mm rain mid- January, during veraison – an ideal time. Harvest conditions were excellent with no further rain and mild conditions with only one day in February over 30°C. Our biggest crop yet – though still averaging less than 4 tons/ha! A charming, earlier drinking vintage.

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 98% destemming and gentle crushing directly into small open top tanks, including some 700ℓ wooden vats. Drained off the skins a day or two later at about the time spontaneous natural fermentation starts. Fermentation and further maturation in 225ℓ oak barrels for 9 months. Lightly fined with bentonite (natural clay) and bottled by hand unfiltered.

Bottling date: 15/12/2014

Production: 103 x 12 x 750ml

TASTING NOTES

Attractive light color with slight red onion skin. Complex with floral aspects and a hint of savory red wine flavours & a red fruit nose. Full, silky light red wine like texture on the palate. Flavours of red berries and Macadamia nuts on the palate. Excellent with delicate curries and other spicy food as well as with red meat on a hot day – if you don't feel like a heavy red wine. Serve slightly chilled, between a white and red serving temperature.

ANALYSIS

Alc. 14,29% SG 2,0g/ℓ TA 5,0 g/ℓ pH 3,61 VA 0,70 g/ℓ SO₂ Free 10mg/ℓ & Total 55mg/ℓ

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