

# 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 WHITE 2024

Chenin Blanc 70% | Viognier 15% | Verdelho 5% | Roussanne 6% | Vermentino 4%

#### VINEYARD

The complex stony soils, together with a warm dry climate, moderated by constant sea breezes provides an ideal terroir to produce something exceptional. All vines are grown as bush vines due to the low yield and vigour. Mostly 2 high quality, low yielding clones of Chenin blanc on drought resistant rootstocks - R99, Rug.140 and R110. This flagship blend includes Verdelho, Viognier, Roussanne and Vermentino, all contributing to the texture and complexity of the blend.

Yield: 3-5 tons/ha

#### VINTAGE CONDITIONS

Growing season of 2024 saw a cold and wet winter, and a rather wet spring. In December of 2023 we had almost 90 mm of rain, which certainly helped the soil remain cool and moist. The harvest period was cooler with some rain during January and February. The crop was not directly affected by the rain, but we had to be more vigilant and manage the canopy for better aeration.

#### PRODUCTION

Handpicked and sorted in the vineyards in the early morning to ensure beautiful cool grapes arrive at the cellar. 60% of the grapes were whole bunch pressed in a basket press and the balance gently crushed and pressed.

The juice is barrel fermented, with just the natural occurring yeast in the vineyard, in 400 and 700L French oak barrels, about 10% new oak for 10 months, and left on the lees, which adds a lot of texture and balance. Lightly fined with bentonite, unfiltered, and bottled by hand.

Bottling date: 19/12/2024

Production: 7963 bottles produced

#### TASTING NOTES

Lovely, glazed lemon colour. The nose is very fresh and vibrant with an appealing lemon skin nose at the core complimented with the smell of steam coming off the vineyard stones, some spice, apricot pith and a salty nuttiness.

Vibrant and zesty palate with depth of fruit and just enough richness to compliment the lovely natural acidity. Beautifully layered and a delicious long finish. It will gain considerable complexity and richness over time without losing its mineral thread. Drink 2026-2035.

Paired well with most dishes ranging from rich dishes like a creamy mushroom Risotto, to a more fresh-style seared Kingklip and mango salsa.

Platter 5 Stars | Tim Atkin 95 points

#### ANALYSIS

Alc. 13.46 % | SG 2.0 g/l | TA 5.4 g/l | pH 3.46 | VA 0.57 g/l | SO<sub>2</sub> Free 5 mg/l & Total 78m

