

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.

TEMPRANILLO 2020

VINEYARD

Block 37 planted in 2016 and 2017. 2 clones on R110 rootstock. Grown as bush vines and sustainably farmed. No pesticides were used. A rather temperate variety harvested early in the season.
Yield: 3 tons/ha (20 hl/ha)

VINTAGE CONDITIONS

One of the earlier starts to harvest and one of the driest growing seasons with a record low of 200mm rainfall in 2019. Warm and dry weather at the start of the ripening season, 60mm of rain during harvest. Very windy season. Moderate weather with cool nights continued throughout the harvest period, producing wines with excellent acidities. 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. Destemmed and gently crushed into small open top tanks. Natural yeast fermentation @ max. temp. 29°C. Time on the skins about 9-12 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. A 225L barrel selected for this varietal series. One new American oak barrel.
The wine was bottled by hand, unfinned and unfiltered.

Bottling date: 17/8/2022

Production: 265 x 750ml

TASTING NOTES

Vibrant velvet red colour. Initially rather shy in the glass, but as it opens up, you indulge in red meat and a sweet cherry character. On the palate, lovely chocolate meets charcuterie. The tannins are still youthful, yet smooth with a velvet like texture. Incredible red fruit flavours that linger long after you have had the wine.

Best drinking 2023-2032

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

ANALYSIS

Alc 14.21 % | SG 1.41 | TA 5.5/l | pH 3.79 | VA 0.8 g/l | SO₂ 5 Free mg/l & 46 Total mg/l

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