

# SIJNN

WINE OF MALGAS

2017 is a landmark year for our Sijnn White & our new label reflects this:  
The vineyards are now mature  
Our tenth vintage of White and we're starting to understand our terroir  
The most exceptional vintage yet at Malgas

## SIJNN WHITE 2017

Chenin Blanc 84% | Viognier 13% | Roussanne 3%

### VINEYARD

The complex stony soils, together with a warm dry climate (350mm) moderated by constant sea breezes provides an ideal terroir to produce something exceptional. All vines are grown as bush vines due to the very low yield and vigour from our 12 and 7 year old vines. Mostly 2 high quality, low yielding clones of Chenin Blanc on drought resistant rootstocks – R99; Rug.140 and R110. Viognier and Roussanne included adding depth and complexity.  
Yield: 5 ton/ha (25 hl/ha) Chenin & 3 tons /ha (15hl/ha) Viognier & Roussanne.

### VINTAGE

An excellent growing season with no problems. We had ideal weather at the beginning of the ripening season with a little rain on occasions. The moderate weather with cool nights continued throughout the harvest period producing wines with excellent acidity.  
A modest crop of great quality.

### PRODUCTION

Handpicked and sorted in the cool mornings. A portion whole bunch pressed and the balance 2 hrs cold soak before pressing in a traditional basket press. Barrel fermented in 400L and 700L French oak barrels, about 11% new for 10 months. Lightly fined with bentonite (natural clay) and bottled by hand unfiltered.

Bottling date: 6/12/2017

Production: 855 x 12 x 750ml; 72 x 1,5L; 18 x 3L

### TASTING NOTES

Bright gold straw colour. Lovely forthcoming nose of passion fruit, peach pith, lemon, nutty honey and a little salty fennel character. Vibrant, zesty palate with a multitude of flavours dancing across the palate. Piercing citrus, passionfruit and peach skin mingling with dusty spice components. Lovely natural acidity carries the wine through to a long, elegant finish.

Drink now to 2027. Ideal on its own or with fish and seafood.

### ANALYSIS

Alc 13,67% SG 2,3g/l TA 6,2 g/l pH 3.23 VA0.55 SO<sub>2</sub> Free 7mg/l & Total 62mg/l

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