

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 RED 2017

Syrah 67% Mourvedre 14% Touriga Nacional 11% Trincadeira 8%

VINEYARD

The complex stony soils, together with a warm, dry climate (300mm in 2016) 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. 11 and 12 year old vines. All vines planted on a mix of drought resistant rootstocks – Rug.140; R99; R110; Paulsen – and a mix of clones for complexity and diversity.

Yield: 3 tons/ha (20 hℓ/ha)

VINTAGE CONDITIONS

An excellent growing season with no problems. We had ideal weather at the beginning of the ripening season with occasional rain here and there.

The moderate weather with cool nights continued throughout the harvest period producing wines with excellent acidity. End of February we had 53mm of rain, luckily no signs of rot or any damage.

An average to small size crop of great quality.

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 and oak vats with a small portion whole bunch. Natural yeast fermentation @ max. temp. 29°C. Time on the skins about 9 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. Mostly 225ℓ French oak barrels in the first year and mostly 700ℓ in the second year of maturation. 20% new for 22 months. (We feel this better respects the complexity of the fruit, while softening the wine sufficiently). The wine was bottled by hand, unfinned and unfiltered.

Bottling date: 14/12/2018

Production: 549 x 12 x 750ml, 200 x 1,5L, 11 x 3L

TASTING NOTES

A Vibrant deeper red colour. On the nose it savoury and wild, with red berries, lavender, thyme and rosemary. It is inky and wild but has a beautiful freshness, and concentration on the mid palate. It has a meaty character but entwined with rich dark spice and chocolate. It is elegantly powerful with a youthful freshness yet a deep concentration, and a structured firm tannin profile, making sure this wine will last for a few years. A beautiful lingering flavour remains on your palate, long after taking a sip.

Best drinking 2023-2030

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

Platter 5 stars, Platter Syrah based Red blend of the year 2020, Tim Atkin 96 points

ANALYSIS

Alc 13,18 % SG 1,7 ℓ TA 5.6/ℓ pH 3.62 VA 0.70/ℓ SO₂ 9 Free mg/ℓ & 47 Total mg/ℓ

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