

SIJNN

WINE OF MALGAS

An isolated vineyard in MALGAS near 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. Wine made by on-site winemaker Charla Haasbroek.

SIJNN SAIGNÉE 2018

50% Tinta Amarella | 25% Syrah | 25% Touriga Nacional

Saignée is the French term for “bleeding off”, referring to the process of draining some juice off the skins.

VINEYARD

The complex stony soils, together with a warm dry climate (350mm) moderated by constant sea breezes provides an ideal terroir to produce something unique. Most of the soils have about 60mm round pudding stones on the surface with weathered schist in the subsoil. All vines are grown as bush vines due to the exceptional low yield and vigour.

VINTAGE CONDITIONS

A vintage similar to 2017, with good growth and little 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 smaller sized crop of great quality.

PRODUCTION

Handpicked and carefully sorted in small crates in the cool mornings. Destemmed and gently crushed into open top fermenters and tanks. Juice is drained off the skins after a few hours, about 10-15 hours after crushing, into older 225L barrels. Spontaneous fermentation occurs in the barrel, and the wine remains in this barrel, on the lees for another 9 months. After its' time in barrel the wine is racked off the lees, into a bottling tank and bottled on sight by hand.

Lightly fined, unfiltered.

Bottling date: 22 /11/ 2022

Production: 86 x 12 x 750 ml

TASTING NOTES

Attractive, medium vibrant colour in your glass.

Delicious and juicy red fruits on the nose. Lots of Strawberry, Raspberry and sweet cherry on the first swirl, which later opens up to a slightly more savoury/cured meat profile.

Juicy, energetic wine with all the fine flavours promised on the nose and a lovely refreshing palate which lingers long after that first sip. Long, dry and easy finish. Best between 2022 and 2026. Perfect to enjoy with a typical South African braai, fish or as breakfast.

ANALYSIS

Alc. 13.91% SG 1,7g/l TA 5.1g/l pH 3.59 SO₂ Free 5 mg/l & Total 58mg/l

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