

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.

TRINCADEIRA 2021

VINEYARD

Not an easy variety to grow in the cool coastal region of Malgas. It goes from being under ripe to over ripe in a matter of days and can be prone to rot. However, growing a variety on the limit brings out great aromatic complexity and it has become an integral part of our flagship red blend. Blocks 13 and 14. Planted in 2004 on both round pudding stone and broken shale on a south facing slope.

Grown as bush vines and sustainably farmed. No pesticides were used.

Yield: 3 tons/ha (20 hl/ha)

VINTAGE CONDITIONS

Growing season of this vintage started off very dry and warm, but in October and November 2020, we had a lot of rain, 150mm. Harvest saw cooler weather, with cool nights throughout the harvest period.

Wines with great acidities and quality. 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. 15% whole clusters added to the ferment, the balance is 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 single 700l barrel selected for this varietal series.

The wine was bottled by hand, unfinned and unfiltered.

Bottling date: 8/7/2022

Production: 857 x 750ml

TASTING NOTES

Vibrant red colour in the glass. Enticing nose, one of the most aromatic varieties. Beautiful juicy red berry flavour, followed by an inky, dark, tea leaf character. Jelly babies, candy floss meets meaty fleshy character.

On the palate it is, juicy and full of life. The tannins are fine and well-integrated, a joy to drink

Best drinking 2023-2030

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

ANALYSIS

Alc 12,3% | SG 2,5 l | TA 5.6/l | pH 3.4 | VA 0.8 g/l | SO₂ 9 Free mg/l & 52 Total mg/l

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