

# 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 LOW PROFILE 2020

Syrah 35%, Touriga Nacional 22%, Grenache 17%, Mourvedre 9%, Tempranillo 9%, Cabernet Sauvignon 4% and Tinta Amarella 4%

“Low Profile” refers to the 200+ profile holes we dug to determine the best sites to plant our vines, as well as our modest approach to all we do! 2020 is a blend of most red varieties planted. A selection of barrels that are more forthcoming and easier drinking.

### VINEYARD

The complex stony soils, together with a warm dry climate 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.

Yield: 3 ton/ha (22 hl/ha)

### VINTAGE CONDITIONS

A very dry and windy growing season with a low of 200mm rainfall in 2019. One of the earlier starts to harvest. 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. Destemming and gentle crushing directly into small open top tanks and oak vats. Spontaneous natural yeast fermentation. Time on the skins 5 - 7 days, with caps of the skins punched down (pigeage) 2 to 3 times a day. Single pressing in traditional basket press and malolactic fermentation in barrels. Maturation in older French oak barrels for 20 months, with several rackings to gradually clarify the wine. The wine was bottled by hand, unfined and unfiltered.

Bottling date: 2019/12/06 Production: 250 x 12 x 0,75ml

### TASTING NOTES

Attractive, medium to deep red ruby colour. Blue, red and wild berries, with a slight hint of sour cherry, intertwined with lovely hints of liquorice and chocolate. Crushed herbs, rosemary and lavender also come into play the longer the wine is open.

Juicy, energetic, yet balanced 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 tannins on the finish. Best between 2019 and 2026. Perfect to enjoy with a typical South African braai.

### ANALYSIS

Alc 14 % SG 1,8g/l TA 5,3g/l pH 3,69 SO<sub>2</sub> Free 22 mg/l & Total 66mg/l

MALAGAS WINE COMPANY (PTY) LTD

PO BOX 495, STELLENBOSCH 7599 · PH: 021 8801611 · FAX: 086 542 3959

INFO@SIJNN.CO.ZA · WWW.SIJNN.CO.ZA

DIRECTOR: D.A. TRAFFORD REG. NO. 2002/030160/07