

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. Our second harvest in our new winery in the vineyard, as well as the second harvest for our talented young on site winemaker, **Charla Haasbroek**.

SIJNN LOW PROFILE 2017

Syrah 61% Mourvedre 30% Touriga Nacional 5% Trincadeira 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! A selection of our softer, earlier drinking barrels.

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, from the 11 & 12 year old vines. This selection was mostly from the lower lying vineyards with slightly more loamy, weathered schist soils.
Yield: 3 ton/ha (22 hl/ha)

VINTAGE CONDITIONS

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. An average size 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, unfinned and unfiltered.

Bottling date: 23/10/2018 Production: 466 x 12 x 750ml; 200 x 1,5L

TASTING NOTES

Attractive medium deep red colour. The nose shows a profusion of wild berries, salty liquorice and spices. Juicy, energetic palate with all the fine flavours promised on the nose. Long dry refreshing finish. Best between 2019 and 2026. Perfect to enjoy with a typical South African braai.

ANALYSIS

Alc. 13.09% SG 2.0g/ℓ TA 5.7g/ℓ pH 3.62 SO₂ Free 10mg/ℓ & Total 48mg/ℓ

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