

# SIJNN

WINE OF MALGAS

## CABERNET SAUVIGNON 2012

### Wine of origin Malgas

An incredible vineyard between the tiny hamlet of Malagas and Cape Infanta, at 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. At this stage there are no other vineyards within a 40 km radius, the closest being those inland around Swellendam and along the coast of Elim.

### VINEYARD

The complex stony soils, together with a warm dry climate (350mm) moderated by constant sea breezes provides an ideal terroir for these 8 year old vines. The Cabernet Sauvignon is planted on the pure rolled stones with no visible slate within the top 1,5m of the soil profile. Exceptionally low vigour and yield mean the vines ripen the grapes without undue stress despite the **extreme conditions**. Unusually, as it is not traditional, the Cabernet Sauvignon is also planted as bush vines and actually works extremely well. Clone CS169B was planted on drought resistant rootstock R110. 14% Touriga Nacional included for mid-palate richness and complexity

Yield: 3.0 ton/ha (24 hl/ha)

### VINTAGE CONDITIONS

A good growing season with few problems. The typical dry windy conditions were interrupted with a little more rain than usual, helping with excellent moderate growth. Harvest was quite early with cool conditions. Some mist and light rain during harvest, contributing to a more subtle, elegant Cabernet Sauvignon without losing concentration.

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 fend for themselves.

Harvest Date: 23 / 02 /12 @ 24.7 to 25°B

### PRODUCTION

Handpicked and carefully sorted in 14 kg flat trays in the cool mornings. 98% destemming and gentle crushing directly into an open top 700l French oak vat. Spontaneous natural yeast fermentation @ max. temp. 29°C. Time on the skins 9 days, with caps of the skins punched down (pigeage) 2 to 3 times a day. Wine drained directly to barrels together with single pressing from traditional basket press. Malolactic fermentation in barrels. 22 months in 30% new French oak, which included 4 rackings to gradually clarify the wine and assist maturation.

The wine was bottled by hand, unfinned and unfiltered.

Bottling date: 16/01/2014 Production: 144 x 12 x 750ml

### TASTING NOTES

Medium deep bright red colour. Forthcoming & ethereal cedar and spice nose with layers of red berry and cherry. Dry soft tannins with red berry fruit, fennel and spice persistent throughout the long, complex palate. Ideal with Overberg lamb. Drink 2018 to 2023.

### ANALYSIS

Alc. 14.47% SG 1.1g/l TA 5.6g/l pH 3.68 VA 0,75 SO<sub>2</sub> Free 11mg/l & Total 45mg/l

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