

# **SIJNN SYRAH 2013**

An exciting new vineyard between the tiny hamlet of Malgas 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. The new Malgas ward has been formed for this wine and those that follow.

#### **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. The soils are typically 85% stone, with about 600mm deep round, pudding stones on the surface with schist in the subsoil. All vines are grown as bush vines due to the exceptional low yield and vigour, from the 8 & 9 year old vines. Yield:  $3 \text{ ton/ha} (20 \text{ h}\ell/\text{ha})$ 

### **VINTAGE CONDITIONS**

A good growing season with few problems. An outstanding harvest without the damaging winds experienced in Stellenbosch. A modest crop in good balance for all varieties. Perhaps the best vintage from Malgas yet.

#### **PRODUCTION**

Picked in the early morning and transported to Stellenbosch in a cool truck. Spontaneous natural yeast fermentation followed sorting, crushing and destemming. Time on skins was 9 days, with skins punched down 2 to 3 times a day. Single pressing in traditional basket press and malolactic fermentation in barrels. Time in barrel was 22 months. Bottled by hand, unfined and unfiltered.

Bottling Date: 12/12/2014

Total Production: 258 x 12 x 750ml; 75 x 1,5L; 32 x 6 x 375ml

## **TASTING NOTES**

Medium deep pure red colour. Fresh wild red berries and spice on the nose with hints of mineral, slate like and liquorice aspects. Fine and complex. Soft, but firm tannins that melt in the mouth, giving way to the red berry fruit, spice and mineral complexity on the clean, polished finish. Drink 2016 to 2025. Has enough zest to go with rich pasta, mushroom risotto and subtle red meat dishes.

#### **ANALYSIS**

Alc 14.22% Sugar  $2.0g/\ell$  TA  $5.5g/\ell$  pH 3.66 VA0.89 SO2 15free & 75total ppm