



An exciting new 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. The wines are currently made by the **De Trafford** team in Stellenbosch. A winery is planned for the property – still on David Trafford's drawing board!

MOURVEDRE 2007

This is affectively an "off-cut" from the blending process to produce our top wine, labeled simply **SIJNN 2007**.

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. All vines are grown as bush vines due to the exceptional low yield and vigour, from the 3 year old vines. Clone MT11A on R110 & 101-14 rootstocks.

Mourvedre 100%

Yield: 2.0 tons/ha (13 hl/ha)

VINTAGE CONDITIONS

Typical dry windy conditions meant tiny yields and moderate but good growth. Vines were irrigated lightly at veraison to assist with the critical ripening process otherwise they are left to fend for themselves. Light rain a few weeks before harvest, meant the grapes ripened slowly and comfortably, but caused some problems with botrytis rot that had to carefully removed.

Harvested on the 12th to the 15th of March 2007.

PRODUCTION

Handpicked and carefully sorted in **14 kg flat trays** in the cool mornings, to avoid damaging and transported back to Stellenbosch. Further sorting in Stellenbosch and 98% destemming and gentle crushing directly into small open top tanks. Spontaneous natural yeast fermentation @ max. temp. 29°C. Time on the skins 6 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.

All our red wines undergo malolactic fermentation in the barrel. Time in barrel 18 months, which included 3 rackings to gradually clarify the wine and assist maturation.

Only a **single old 225l barrel** of this varietal made.

Bottled by hand, unfinned and unfiltered.

Bottling date: 15/09/2008 Production: 24 x 12 x 750ml

TASTING NOTES

Medium red colour. Attractive slaty, herbaceous, leafy nose with subtle blueberry fruit. Surprisingly soft textured palate. Drink 2009 to 2011.

ANALYSIS

Alc 14.77% SG 2.3g/l TA 4.6g/l pH 3.80 VA 0.52g/l SO₂ Free 14mg/l & Total 67mg/l

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