

SIJNN

An isolated vineyard in the Malgas ward 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 first harvest in our new winery in the vineyard, as well as the first harvest for our talented young on site winemaker, **Charla Haasbroek**.

SIJNN WHITE 2015

(CHENIN BLANC 74%; VIOGNIER 23%; ROUSSANNE 3%)

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 10 and 5 year old vines. Mostly 2 clones of **Chenin Blanc** on drought resistant rootstocks – R99; Rug.140 and R110. **Viognier** included and our second crop of Roussanne. Yield: 5 ton/ha (25 hl/ha) Chenin & 3 tons /ha (15hl/ha) Viognier & Roussanne.

VINTAGE

An excellent growing season with no problems. Our earliest harvest to date and very hot weather at the beginning of the ripening season. A modest crop of great intensity.

PRODUCTION

Handpicked and carefully sorted in **14 kg flat trays** in the cool mornings, to avoid any damaging and transported back to Stellenbosch. Further sorting in Stellenbosch and gentle crushing and 2 hrs cold soak before pressing in traditional basket press. The Viognier is pressed as quickly as possible and very lightly so as to avoid excessive phenolics. Barrel fermented in 225L; 400L and 700L French oak barrels, about 15% new for 10 months. Lightly fined with bentonite (natural clay) and bottled by hand unfiltered.

Bottling date: 9/01/2016 Production: 693 x12 x 750ml; 59 x 1,5L; 12 x 3L

TASTING NOTES

Bright yellow colour. The Viognier was particularly good in 2015 and we decided to include all of it in our flagship blend. This contributes to the greater richness of the vintage in general. Lovely forthcoming nose of peach pith, lemon curd and spiced honey and a little salty herbal character. Quite full and rich with enough spine to offer good maturation potential. Drink 2017 to 2022. Ideal with Zalto, Riedel or Spiegelau Burgundy glasses to really show off this richer vintage on its own or rich fish and seafood dishes.

ANALYSIS

Alc 14,06% SG 3,1g/l TA 5,3 g/l pH 3.43 VA0.60 SO₂ Free 12mg/l & Total 89mg/l

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