

SIJNN SYRAH 2015

100% own fruit from our extraordinary vineyard at Malgas, near the mouth of the Breede River – originally called **Sijnn.** Perched on a plateau of **slate** and **rolled stones**, about 15km from the southern oceans of Africa. 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.

This selection was from 10 year old vines. Yield: 3 tons/ha (22 hl/ha)

VINTAGE CONDITIONS

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

Picked by hand into 20kg crates. Spontaneous natural yeast fermentation followed sorting, crushing and destemming. A small portion whole bunches included. 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 20 months. 2 x 225L barrels chosen for this wine and blended after 9 months into an old 400L barrel and kept there until bottling. Bottled by hand, unfined and unfiltered. Bottling Date: 2/11/2016

Total Production: 74 x 6 x 750ml; 10 x 3 x 1,5L

TASTING NOTES

Medium deep pure red colour. Wild red berries and exotic spices 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 lively, long finish. Drink 2019 to 2025. Has enough zest to go with rich pasta, mushroom risotto and subtle red meat dishes.

ANALYSIS

Alc. 14,19% RS 2,5g/l TA 5,4 pH 3,59 SO2 5mg/l free & 39mg/l total