

SIJNN

WINE OF MALGAS

SIJNN TOURIGA NACIONAL 2014

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. (Pronounced Say-N)
Perched on a plateau of **slate** and **rolled stones**, about 15km from the southern oceans of Africa.

This is the greatest grape of the famous Duoro region in Portugal. It is ideally suited to the awesome terroir of Malgas, with the cooler climate bringing out a complexity and balance difficult to achieve in the warmer Port regions.

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, however most of the Touriga is planted on pure schist. All vines are grown as bush vines due to the exceptional low yield and vigour, from the 9 & 10 year old vines. Yield: 4 tons/ha (29 hl/ha)

VINTAGE CONDITIONS

An interesting growing season with substantial rain (110mm) in November, which increased berry size and growth. Usually a problem, but in the poor soils and otherwise dry, windy conditions of Malgas, not such a bad thing. We needed to be a little more vigilant with fungal sprays immediately after the rain, but otherwise no real problems. Practically no irrigation was needed in 2014, as we had a further 60mm rain mid- January, during veraison – an ideal time. Harvest conditions were excellent with no further rain and mild conditions with only one day in February over 30°C. Our biggest crop yet – though still averaging less than 4 tons/ha!

PRODUCTION

Touriga Nacional is considered the greatest grape in one of the great wine styles of the world – namely vintage port. Although not fortified, the intrinsic qualities, intense complex fruit and big, tannic structure shine through. 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 21 months.

Bottled by hand, unfinned and unfiltered. Bottling Date: 28/01/2016

Total Production: 243 x 12 x 750ml

TASTING NOTES

Deep, vibrant red colour. Rich compelling nose of exotic spices, a little leather and loads of rich, wild berry fruit with a little smoky wet slate note adding to the complexity. Plenty of fine tannins throughout the palate compliments the complex, rich wild fruit. An attractive, long finish.

Best between 2018-2024.

Recommended glassware: Spiegelau Vino Grande Burgundy Ballon

ANALYSIS

Alc 14.67% Sugar 2.5g/l TA 6.0g/l pH 3.62 VA0.87 SO2 12free & 47total ppm

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