

SIJNN

WINE OF MALGAS

CABERNET SAUVIGNON 2013

Wine of origin Malgas

An incredible 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.

VINEYARD

The complex stony soils, together with a warm dry climate (350mm) moderated by constant sea breezes provides an ideal terroir for these 8 year old vines. The Cabernet Sauvignon is planted on the pure rolled stones with no visible slate within the top 1,5m of the soil profile. Exceptionally low vigour and yield mean the vines ripen the grapes without undue stress despite the extreme conditions. Unusually, as it is not traditional, the Cabernet Sauvignon is also planted as bush vines and actually works extremely well. Clone CS169B was planted on drought resistant rootstock R110.
Yield: 3.0 ton/ha (24 hl/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.

Harvest Date: 27/02/13 @ 25°B

PRODUCTION

Handpicked and carefully sorted in 14 kg flat trays in the cool mornings. Destemmed and gently crushed directly into an open top French oak vat. Spontaneous natural yeast fermentation @ max. temp. 29°C. Time on the skins 9 days, with caps of the skins punched down (pigeage) about twice a day. Wine drained directly to barrels together with single pressing from our traditional basket press. Malolactic fermentation in barrels. 22 months in 30% new French oak, which included 4 rackings to gradually clarify the wine and assist maturation.

The wine was bottled by hand, unfinned and unfiltered.

Bottling date: Production: x 12 x 750ml

TASTING NOTES

Medium deep bright red colour. Forthcoming & ethereal cedar and spice nose with layers of red berry and cherry. Dry soft tannins with red berry fruit, fennel and spice persistent throughout the long, complex palate. Ideal with Overberg lamb. Drink 2021 to 2025.

ANALYSIS

Alc. .47% SG .1g/l TA .6g/l pH .68 VA 0,5 SO₂ Free 1mg/l & Total 5mg/l

MALAGAS WINE COMPANY (PTY) LTD

PO BOX 495, STELLENBOSCH 7599 · PH: 021 8801611 · FAX: 086 542 3959

INFO@SIJNN.CO.ZA · WWW.SIJNN.CO.ZA

DIRECTOR: D.A. TRAFFORD REG. NO. 2002/030160/07