

# SIJNN

- 2<sup>nd</sup> Vintage made on the estate in the winery  
-- 2<sup>nd</sup> first vintage for our talented on site winemaker, Charla Haasbroek  
-the vineyard 10+ years old

## MALGAS RED 2016

(Syrah 52%; Touriga Nacional 18%; Trincadeira 12%; Mourvedre 12% ; Cabernet Sauvignon 6%)

### VINEYARD

The complex stony soils, together with a warm, dry climate (350mm) moderated by constant sea breezes provides an ideal terroir to produce a great wine. A mix of top quality varieties from various origins of warmer climate were chosen to best reflect this remarkable site. All vines are grown as bush vines and sustainably farmed. No pesticides were used. 10 and 11 year old vines. All vines planted on a mix of drought resistant rootstocks – Rug.140; R99; R110; Paulsen – and a mix of clones for complexity and diversity.  
Yield: 3 tons/ha (20 hl/ha)

### VINTAGE CONDITIONS

Following in the footsteps of 2015 vintage, as elsewhere in the Cape, one of the best vintages we've had. An excellent growing season with little to no problems. Our earliest harvest to date and very hot weather at the beginning of the ripening season, followed by milder conditions. One of the smaller crops we have had to date, but great intensity and quality.

Vines irrigated in winter, just before the growing season and again at veraison to assist the critical ripening process, otherwise the vines are left to look after themselves.

### PRODUCTION

Handpicked and carefully sorted in small crates in the cool mornings. Destemmed and gently crushed into small open top tanks and oak vats with a small portion whole bunch. Natural yeast fermentation @ max. temp. 29°C. Time on the skins about 9 days, with the cap of skins punched down (pigeage) 2 to 3 times a day. Single pressing in a traditional basket press and malolactic fermentation in barrels. Mostly 225l French oak barrels in the first year and mostly 700l in the second year of maturation. 20% new for 22 months. (We feel this better respects the complexity of the fruit, while softening the wine sufficiently). The wine was bottled by hand, unfinned and unfiltered.

Bottling date: 15/12/2018

Production: 549 x 12 x 750ml; 165x 1,5L; 14, 16 x 3L.

### TASTING NOTES

Deep true red colour. Lovely fresh dark wild berry nose with salty slate, licorice/fennel aspect that seems to be a signature Malgas character. Dense, juicy fruit palate envelopes the substantial, concentrated structure. Drinking well now, but expect it to go on and on. Some complex, spicy fruitcake on the mid-palate and a long, dry, silky finish. Best between 2019 and 2027. Enjoy in a Spiegelau Bordeaux Magnum glass or something similar with a wide range of rich food.

As Tim Atkin said it "Sijnn is one of the most amazing new terroirs in the Cape, producing wines of remarkable individuality. This Rhone meets Bordeaux meets the Douro Valley blend, made with grapes grown just 15km from the sea, I stony, complex and intensely aromatic, showing lavender, and wild thyme flavours, grippy tannins layered, mineral intense fruit.

### ANALYSIS

Alc 14.20% SG 2.6/l TA 5.6/l pH 3.6 VA 0.82/l SO<sub>2</sub> 10 Free mg/l & 46Total mg/l

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