

SIJNN

WINE OF MALGAS

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

SIJNN LOW PROFILE 2016

Syrah 41%; Touriga Nacional 40%; Mourvedre 10%; Trincadeira 7%; Cabernet Sauvignon 2%.

“Low Profile” refers to the 200+ profile holes we dug to determine the best sites to plant our vines, as well as our modest approach to all we do! A selection of our softer, earlier drinking barrels.

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. Most of the soils have about 60mm round pudding stones on the surface with weathered schist in the subsoil. All vines are grown as bush vines due to the exceptional low yield and vigour, from the 10 & 11 year old vines. This selection was mostly from the lower lying vineyards with slightly more loamy, weathered schist soils.
Yield: 3 ton/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

Handpicked and carefully sorted in small crates in the cool mornings. Destemming and gentle crushing directly into small open top tanks and oak vats. Spontaneous natural yeast fermentation. Time on the skins 5 - 7 days, with caps of the skins punched down (pigeage) 2 to 3 times a day. Single pressing in traditional basket press and malolactic fermentation in barrels. Maturation in older French oak barrels for 20 months, with several rackings to gradually clarify the wine. The wine was bottled by hand, unfinned and unfiltered.

Bottling date: 3/10/2017 Production: 462 x 12 x 750ml

TASTING NOTES

Medium deep red red colour. The nose shows loads of juicy dark berry fruit with dusty slate, licorice and some spice and savory notes. The palate is full and rich with a spicy, savory aspect adding complexity and tautness. Best between 2019 and 2026. Perfect to enjoy with a typical South African braai.

ANALYSIS

Alc 14.12% SG 2.3/ℓ TA 5.7g/ℓ pH 3.69 SO₂ Free 18mg/ℓ & Total 62mg/ℓ

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