

SIJNN

WINE OF MALGAS

An isolated vineyard in the Malgas ward near the mouth of the Breede River – called Sijnn (pronounced Seine) by the original Khoisan inhabitants. Perched on a plateau of slate and rolled stones, about 15km from the southern oceans of Africa.

SIJNN WHITE 2021

Chenin Blanc 81% | Verdelho 8% | Viognier 7% | Roussanne 4%

VINEYARD

The complex stony soils, together with a warm dry climate, moderated by constant sea breezes provides an ideal terroir to produce something unique. All vines are grown as bush vines due to the exceptional low yield and vigour. Mostly 2 high quality, low yielding clones of Chenin blanc on drought resistant rootstocks -R99, Rug.140 and R110. This flagship blend includes Verdelho, Viognier and Roussanne, all contributing to the texture and complexity of the blend.

Yield: 3 tons per ha for 2021

VINTAGE CONDITIONS

Growing season of 2021 was cooler and a lot wetter than the previous 3 years. Although it was only 380mm of rain in 2020, we could see the difference in the canopy and soil. Rather vigorous growth in the vines. A warmer winter, but cool growing season, with some rain in November which really helped the growth. Harvest started off with cool weather and splashes of rain but exceptionally windy. We experienced a heatwave in the middle of harvest, but this affected mostly the red varieties that were still hanging. The moderate weather with cool nights continued throughout the harvest period producing wines with excellent acidities. Note the exceptionally low pH and good acid. Small crop of great quality.

PRODUCTION

Handpicked and sorted in the vineyards in the early morning to ensure beautiful cool grapes arrive at the cellar. 60% Whole bunch pressed in a basket press and 40% gently crushed and pressed.

The juice is barrel fermented in 400 and 700L French oak barrels, about 10% new oak for 10 months, and left on the lees, which adds a lot of texture and balance. Lightly fined with bentonite, unfiltered, and bottled by hand.

Bottling date: 12/12/2021

Production: 500 x 12 x 750ml, 58 x 1,5L

TASTING NOTES

A precious colour of gold. Exotic, yet focused, with peach, apricot and yellow apple flavours. Subtle wood, and a bright tangy finish. Beautiful mandarin, orange saline threads on the palate, followed by a very fine acidity. Lovely peach pith, apricots and nuttiness. It is rather textured and expresses more minerality than fruit. A gentle honeysuckle and beeswax profile that lingers.

Paired best with most rich dishes ranging from Risotto to Fish and even good with Lamb.

Platter 4.5 Stars (94 points) | Tim Atkin 93 points

ANALYSIS

Alc. 14% | SG 1,7 g/l | TA 6,8 g/l | pH 3,27 | VA 0,6 g/l | SO₂ Free 5 mg/l & Total 75 mg/l

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