

SIJNN

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**. Perched on a plateau of **slate** and **rolled stones**, about 15km from the southern oceans of Africa. The wines are currently made by the **De Trafford** team in Stellenbosch, but a winery has been built at the vineyard in time for the 2015 harvest.

SIJNN WHITE 2013

(76% CHENIN BLANC; 20% VIOGNIER; 4% ROUSSANNE)

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. All vines are grown as bush vines due to the exceptional low yield and vigour, from the 8 year old vines. Mostly 2 clones of **Chenin Blanc** on drought resistant rootstocks – R99; Rug.140 and R110. **Viognier** included and our first decent crop of Roussanne. Yield: 5 ton/ha (25 hl/ha) Chenin & 3 tons /ha (15hl/ha) Viognier & Roussanne.

VINTAGE

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.

PRODUCTION

Handpicked and carefully sorted in **14 kg flat trays** in the cool mornings, to avoid any damaging and transported back to Stellenbosch. Further sorting in Stellenbosch and gentle crushing and 2 hrs cold soak before pressing in traditional basket press. The Viognier is pressed as quickly as possible and very lightly so as to avoid excessive phenolics. Barrel fermented in 225L; 400L and 700L French oak barrels, about 15% new for 10 months. Lightly fined with bentonite (natural clay) and bottled by hand unfiltered.

Bottling date: 6/ 2 /2014 Production: 555 x 12 x 750ml

TASTING NOTES

With each new vintage the wines are showing a real sense of place. An attractive straw / yellow colour. A lovely mineral, pithy stone fruit nose with a hint of honey & nutty complexity. Fresh, full textured palate with a little less richness than 2012, but with more mineral depth. Just starting to show itself and should develop beautifully over the next year or so. Best 2015 to 2020.

Excellent with a wide range of food from rich fish, seafood, creamy poultry or as an aperitif.

ANALYSIS

Alc. 14.11% SG 1,3 g/l TA 5,4 g/l pH 3,39 VA 0,75 g/l SO₂ Free 27mg/l & Total 122mg/l

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