

SIJNN

SIJNN SYRAH 2012

An exciting new vineyard between the tiny hamlet of Malgas 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. At this stage there are no other vineyards within a 40 km radius, the closest being those inland around Swellendam and along the coast of Elim. The new **Malgas ward** has been formed for this wine and those that follow.

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. The soils are typically 85% stone, with about 600mm deep round, pudding stones on the surface with schist in the subsoil. All vines are grown as bush vines due to the exceptional low yield and vigour, from the 7 & 8 year old vines.

Yield: 3,7 ton/ha (22 hl/ha)

VINTAGE CONDITIONS

A good growing season with few problems. The typical dry windy conditions were interrupted with a little more rain than usual, helping with excellent moderate growth. A slightly higher yield than usual, 3,7 tons/ha is still very modest compared to most international high end wines. Harvest was quite early with cool conditions. Some mist and light rain during harvest, contributing to a more subtle, elegant syrah without losing concentration

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 fend for themselves.

Harvest Date: 13 / 02 / 12 – 22 / 02 / 12 @ 21.8 to 25°B

PRODUCTION

Picked in the early morning and transported to Stellenbosch in a cool truck. Spontaneous natural yeast fermentation followed sorting, crushing and destemming. Time on skins was 9 days, with skins punched down 2 to 3 times a day. Single pressing in traditional basket press and malolactic fermentation in barrels. Time in barrel was 22 months. Bottled by hand, unfinned and unfiltered.

Bottling Date: 21/12/2012

Total Production: 210 x 12 x 750ml; 12 x 1,5L; 3 x 3L

TASTING NOTES

Attractive deep red, youthful colour. Subtle slate and red berry fruit on the nose. Quite restrained, but very attractive. Also quite restrained on the palate with gentle sweet fruit, pepper and spice. Soft, silky textured palate with a long fine finish. Drink now to 2020. Has enough zest to go with rich pasta, mushroom risotto and subtle red meat dishes.

ANALYSIS

Alc 14.38% Sugar 1.6g/l TA 5.2g/l pH 3.61 VA 0.68 SO2 18free & 56total ppm

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