

SIJNN

SIJNN TOURIGA NACIONAL 2012

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. (Pronounced Say-N)

Perched on a plateau of **slate** and **rolled stones**, about 15km from the southern oceans of Africa.

Made by the **De Trafford** team in Stellenbosch.

This is the greatest grape of the famous Duoro region in Portugal. It is ideally suited to the awesome terroir of Malgas, with the cooler climate bringing out a complexity and balance difficult to achieve in the warmer Port regions.

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, however most of the Touriga is planted on pure schist. All vines are grown as bush vines due to the exceptional low yield and vigour, from the 7&8 year old vines. Yield: 4ton/ha (29 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, 4 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 Touriga Nacional 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: 09/02/12 @ 25°B

PRODUCTION

Touriga Nacional is considered the greatest grape in one of the great wine styles of the world – namely vintage port. Although not fortified, the intrinsic qualities, intense complex fruit and big, tannic structure shine through. 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 21 months.

Bottled by hand, unfinned and unfiltered. Bottling Date: 20/12/2013

Total Production: 170 x 12 x 750ml

TASTING NOTES

Attractive deep red colour.

Distinctive slate, blackcurrant, violet and spices on the nose. Subtle barrel maturation character adds complexity. Richly textured palate with accessible juicy tannins, excellent complexity and an attractive dry finish. Drink 2015 to 2022.

ANALYSIS

Alc 14.17% Sugar 2.1g/l TA 5.6g/l pH 3.62 VA 0.72 SO2 15free & 46total ppm

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