



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. 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 wines are currently made by the **De Trafford** team in Stellenbosch. A winery is planned for the property – still on David Trafford's drawing board!

SIJNN LOW PROFILE 2009

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 600mm round pudding stones on the surface with weathered shale or slate in the subsoil. All vines are grown as bush vines due to the exceptional low yield and vigour, from the 5 & 6 year old vines.

TOURIGA NACIONAL 80%; MOURVEDRÉ 10%; TRINCADEIRA 10%

Yield: 2-3 ton/ha (12 hl/ha)

VINTAGE CONDITIONS

Typical dry windy conditions meant tiny yields and moderate growth. Jan/Feb average max. 26°C, but very few days over 30°C. Usually the max. temp. is reached before midday and it is a little cooler in the afternoon due to the strong sea breezes. Vines irrigated before growing season and again at veraison to assist the critical ripening process, otherwise the vines are left to fend for themselves and adapt to their environment. Light drizzle and early morning mist around harvest meant a little botrytis, which had to be painstakingly removed.

PRODUCTION

Handpicked and carefully sorted in **14 kg flat trays** in the cool mornings, to avoid damaging and transported back to Stellenbosch. Further sorting in Stellenbosch and 98% destemming and gentle crushing directly into small open top tanks and oak vats. Spontaneous natural yeast fermentation @ max. temp. 29°C. Time on the skins 6 – 9 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. In older French oak barrels for 22 months, which included 3 rackings to gradually clarify the wine and assist maturation. The wine was bottled by hand, unfinned and unfiltered.

Bottling date: 16/12/2010 Production: 246 x 12 x 750ml

TASTING NOTES

Attractive medium deep red colour. Slate, wild fruits and perfume on the nose with a touch of spicy oak. Rich and juicy, with well structured tannins to provide a nicely textured palate with an attractive dry finish. May well improve with age, recommend drinking within 6 or 7 years.

ANALYSIS

Alc 14.67% SG 1.7g/l TA 6.1g/l pH 3.68 VA 0.85g/l SO₂ Free 20mg/l & Total 82mg/l

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