



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 2012

“Low Profile” refers to the 200+ profile holes we dug to determine the best sites to plant our vines, as well as our modest approach to all we do! A selection of our softer, earlier drinking barrels.

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 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. This selection was mostly from the lower lying vineyards with slightly more loamy, weathered schist soils.

Syrah 50%; Mourvedre 28%; Touriga Nacional 15%; Trincadeira 7%.

Yield: 4 ton/ha (29 hl/ha)

VINTAGE CONDITIONS

A good growing season with few problems. A slightly higher yield allowed us to make a bit more Low Profile than usual, but still very modest yield compared to most high end wines. Harvest was quite early with cool conditions. Some mist and light rain during harvest, contributed to a softer, more subtle wine, without losing complexity.

PRODUCTION

Handpicked and carefully sorted in 14 kg flat trays in the cool mornings and transported back to Stellenbosch in a small refrigerated truck. Destemming and gentle crushing directly into small open top tanks and oak vats. Spontaneous natural yeast fermentation. Time on the skins 5 – 7 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. Maturation in older French oak barrels for 18 months, with several rackings to gradually clarify the wine. The wine was bottled by hand, unfiltered and unfiltered.

Bottling date: 11 /10/2013 Production: 1090 x 6 x 750ml

TASTING NOTES

Attractive medium deep red colour. Juicy, spicy nose of wild fruits and slate. Rich and juicy, with soft tannins to provide a nicely textured palate with an easy, dry finish. Should improve with age, recommend drinking within 5 or 6 years. Perfect to enjoy with a typical South African braai.

ANALYSIS

Alc 13.83% SG 1.6/1 TA 5.2g/1 pH 3.71 VA 0.65g/1 SO₂ Free 29mg/1 & Total 71mg/1