



CABERNET SAUVIGNON 2009

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! This is effectively an "off-cut" from the blending process to produce our top wine, labeled simply **SIJNN 2009**.

VINEYARD

The complex stony soils, together with a warm dry climate (350mm) moderated by constant sea breezes provides an ideal terroir for these 3 year old vines. The Cabernet Sauvignon is planted on the pure rolled stones with no visible slate within the top 1,5m of the soil profile. Exceptionally low vigour and yield mean the vines ripen the grapes without undue stress despite the **extreme conditions**. Unusually, as it is not traditional, the Cabernet Sauvignon is also planted as bush vines and actually works extremely well. Clone CS169B was planted on drought resistant rootstock R110.

Cabernet Sauvignon 100%
Yield: 3.0 ton/ha (24 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. Harvest date: 18/02/2009.

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 an open top 700l French oak vat. Spontaneous natural yeast fermentation @ max. temp. 29°C. Time on the skins 9 days, with caps of the skins punched down (pigeage) 2 to 3 times a day. Wine drained directly to barrels together with single pressing from traditional basket press. All our red wines undergo malolactic fermentation in the barrel. Time in barrel 18 months, which included 3 rackings to gradually clarify the wine and assist maturation.

The wine was bottled by hand, unfinned and unfiltered.
Bottling date: 23/12/2010 Production: 42 x 12 x 750ml

TASTING NOTES

Medium bright red colour. Forthcoming cedar and spice on nose with layers of bright red berry and cherry. Dry soft tannins with red berry fruit and spice persistent throughout the long, complex palate. Ideal with Overberg lamb. Drink 2013 to 2015.

ANALYSIS

Alc. 14.12% SG 0.9g/l TA 6.1g/l pH 3.66 VA 1.0g/l SO₂ Free 18mg/l & Total 71mg/l

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