



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 WHITE 2009

(63 % CHENIN BLANC/37% VIOGNIER)

### 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. All vines are grown as bush vines due to the exceptional low yield and vigour, from the 4 year old vines. Mostly 2 clones of **Chenin Blanc** on drought resistant rootstocks – R99 and R110. **Viognier** included.

Yield: 1 ton/ha (6 hl/ha)

### VINTAGE CONDITIONS

Only 73mm rain during the growing season. 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. The evenings were a little cooler than 2007. 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 affected the Chenin in particular.

### PRODUCTION

Handpicked and carefully sorted in **14 kg flat trays** in the cool mornings, to avoid any damaging and transported back to Stellenbosch. Further sorting in Stellenbosch and gentle crushing and 2 hrs cold soak before pressing in traditional basket press. Total of **6 X 225ℓ French oak barrel of which 1 first filled French oak used for the ripest Viognier**. Fermentation and maturation for 9 months. Lightly fined with bentonite (natural clay) and bottled by hand unfiltered.

Bottling date: 30/11/2009 Production: 137 x 12 x 750ml

### TASTING NOTES

### ANALYSIS

Alc 15.05% SG 3.0g/ℓ TA 6.1g/ℓ pH 3.50 VA 0.59g/ℓ SO<sub>2</sub> Free 20mg/ℓ & Total 106mg/ℓ

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