

# SIJNN

An extreme vineyard in the exciting new Malgas ward, between the hamlet of Malagas and Cape Infanta, at the mouth of the Breede River. **Sijnn is the original Khoisan name of the Breede River.** Perched on a plateau of schist and rolled stones, about 15km from the southern oceans of Africa.

## SIJNN LOW PROFILE 2013

“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 8 & 9 year old vines. This selection was mostly from the lower lying vineyards with slightly more loamy, weathered schist soils.

Syrah 45%; Touriga Nacional 22%; Cabernet Sauvignon 22%; Trincadeira 11%.

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

### VINTAGE CONDITIONS

A good growing season with few problems. An outstanding harvest without the damaging winds experienced in Stellenbosch. A modest crop in good balance for all varieties. Perhaps the best vintage from Malgas yet, so the quantity of Low Profile is rather low.

### 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 20 months, with several rackings to gradually clarify the wine. The wine was bottled by hand, unfiltered and unfiltered.

Bottling date: 5 /12/2014 Production: 214 x 12 x 750ml

### TASTING NOTES

Medium deep youthful red colour. Spicy nose of wild fruits and slate. An elegant focused wine with fine, but soft tannins and rich, juicy underlying fruit. Best from 2017 to 2023.

Perfect to enjoy with a typical South African braai.

### ANALYSIS

Alc 15.09% SG 2.85/ℓ TA 5.64g/ℓ pH 3.75 SO<sub>2</sub> Free 26mg/ℓ & Total 76mg/ℓ

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