

S I J N N

CABERNET SAUVIGNON 2011

Wine of Origin Malgas

Far from any tourist trap or commercially abused landscape, lies the Sijnn vineyards. Specially selected by co-owners David & Rita Trafford and wine visionary Simon Farr in 2003 for its incredible soils of pudding stones on broken shale. Only 15km from the sea, provides a cool breezy climate. The main focus is Sijnn is the search for an ideal blend of warm climate mostly Mediterranean varieties, but we just couldn't resist planting a hectare of Cabernet Sauvignon, most of which we bottle separately.

VINEYARD

The complex stony soils, together with a warm dry climate (350mm) moderated by constant sea breezes provides an ideal terroir for these 7 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.
Yield: 3.0 ton/ha (24 hl/ha)

VINTAGE CONDITIONS

An ideal, classic vintage. Vines irrigated in the winter 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: 25/2/2011.

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: 07/12/2012 Production: 56 x 12 x 750ml

TASTING NOTES

Medium deep bright red colour. Forthcoming & ethereal cedar and spice nose with layers of bright red berry and cherry. Dry soft tannins with red berry fruit and herbal spice persistent throughout the long, complex palate. Ideal with Overberg lamb. Drink 2016 to 2025.

ANALYSIS

Alc. 14.25% SG 1.9g/l TA 5.2g/l pH 3.78 VA 0.73g/l SO₂ Free 15mg/l & Total 68mg/l

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