

# SIJNN

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 made by the **De Trafford** team in Stellenbosch.

## SIJNN SAIGNEE 2013

### 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 round pudding stones in the top 600mm or so, with weathered schist in the subsoil. All vines are grown as bush vines due to the exceptional low yield and vigour from the 7 year old vines.

**MOURVEDRE 42 %; SYRAH 37%; TRINCADEIRA 21%**

Yield: 3.4 ton/ha (20hl/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.

### 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 98% destemming and gentle crushing directly into small open top tanks, including some 700ℓ wooden vats. Drained off the skins a day or two later at about the time spontaneous natural fermentation starts. Fermentation and further maturation in 225ℓ oak barrels for 9 months. Lightly fined with bentonite (natural clay) and bottled by hand unfiltered.

Bottling date: 24/2/2014

Production: 107 x 12 x 750ml

### TASTING NOTES

Pale red onion skin colour. (More of a light Pinot than a Rosè) Complex rose petal & red fruit nose. Full, silky light red wine like texture on the palate. Flavours of red berries and Macadamia nuts on the palate. Excellent with delicate curries and other spicy food as well as with red meat on a hot day – if you don't feel like a heavy red wine. Serve slightly chilled, between a white and red serving temperature.

### ANALYSIS

Alc. 13,55% SG 1,5g/ℓ TA 5,0 g/ℓ pH 3,50 VA 0,82 g/ℓ SO<sub>2</sub> Free 20mg/ℓ & Total 93mg/ℓ

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