

# 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. The wines are currently made by the **De Trafford** team in Stellenbosch, but a winery has been built at the vineyard in time for the 2015 harvest.

## SIJNN !URI 2014

(VIOGNIER 55%; CHENIN BLANC 35%; ROUSSANNE 10%)

### 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 9 year old vines. Yield: 3 tons /ha (15hl/ha) Viognier & Roussanne. 5 ton/ha (25 hl/ha) Chenin Blanc.

### VINTAGE

An interesting growing season with substantial rain (110mm) in November, which increased berry size and growth. Usually a problem, but in the poor soils and otherwise dry, windy conditions of Malgas, not such a bad thing. We needed to be a little more vigilant with fungal sprays immediately after the rain, but otherwise no real problems. Practically no irrigation needed in 2014, as we had a further 60mm rain mid- January, during veraison – an ideal time. Harvest conditions were excellent with no further rain and mild conditions with only one day in February over 30°C. Our biggest crop yet – though still averaging less than 4 tons/ha! A charming, earlier drinking vintage.

### 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. The Viognier is pressed as quickly as possible and very lightly so as to avoid excessive phenolics. Barrel fermented in 400L French oak barrels, 50% new for 10 months. Lightly fined with bentonite (natural clay) and bottled by hand unfiltered.

Bottling date: 15/1/15 Production: 47 x 6 x 750ml

### TASTING NOTES

Attractive yellow colour. Rich floral and apricot nose with hints of flint and spicy oak. Rich and lowish acid palate, though lively textured, full, complex dry white. Drink 2015 to 2018. Excellent with lightly spicy fish, noodles, seafood and poultry.

### ANALYSIS

Alc. 14,56% SG 1,5g/ℓ TA 4,7 g/ℓ pH 3,81 SO<sub>2</sub> Free 26mg/ℓ & Total 99mg/ℓ

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