

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 2014

“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 60mm 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 55%; Mourvedre 26%; Cabernet Sauvignon 10%; Trincadeira 6%; Touriga Nacional 3%.

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

VINTAGE CONDITIONS

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

Bottling date: 18/12/2015 Production: 576 x 12 x 750ml

TASTING NOTES

Medium deep ruby red colour. The nose is perfumed and floral, with red and wild fruits, along with subtle elements of spice. The juicy body, streaked by veins of minerality lends to a well-structured wine which will show best from 2018 to 2023. Perfect to enjoy with a typical South African braai.

ANALYSIS

Alc 14.21% SG 2.0/ℓ TA 5.8g/ℓ pH 3.67 SO₂ Free 13mg/ℓ & Total 65mg/ℓ

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