

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 /AWA 2014 (SYRAH 62% / MOURVEDRE 38%)

Our Cape Winemakers Guild selection for the CWG Auction 2016.

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 10 year old vines. Yield: 4tons/ha (29hl/ha).

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 well balanced charming vintage. Although not the big structured vintage ideally suited for an Auction wine, some of the Syrah and Mourvedre was particularly good.

PRODUCTION

Handpicked and carefully sorted in **14 kg flat trays** in the cool mornings, to avoid any damaging and transported back to Stellenbosch. Spontaneous natural yeast fermentation followed sorting, crushing and destemming. Time on skins was 9 days, with skins punched down 2 to 3 times a day. Single pressing in traditional basket press and malolactic fermentation in barrels. Time in barrel was 20 months. After the first 9 months we made a selection of one new French oak Syrah from a block of pure schist soil, an old barrel of Syrah from a block of deep rolled stone soil, together with a third barrel of the best Mourvedre, also in old oak. Blended into an old 700L barrel together with a little additional Mourvedre. Racked to an old 400L barrel for the last few months maturation. Bottled by hand, unfinned and unfiltered.

Bottling Date: 19/11/2015 Total Production: 76 x 6 x 750ml; 10 x 3 x 1,5L

ANALYSIS

Alc. 14,19% SG 1,8g/l TA 5,6 g/l pH 3,65 VA 0,74 g/l SO₂ Free 15mg/l & Total 55mg/l

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