

# SIJNN

## SIJNN SYRAH 2014

100% own fruit from our exciting vineyard at Malgas, near the mouth of the Breede River – originally called **Sijnn**. Perched on a plateau of **slate** and **rolled stones**, about 15km from the southern oceans of Africa. The new **Malgas ward** has been formed for this wine and those that follow.

### 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. The soils are typically 85% stone, with about 600mm deep round, pudding stones on the surface with schist in the subsoil. All vines are grown as bush vines due to the exceptional low yield and vigour, from the 9 & 10 year old vines.

Yield: 3,5 tons/ha (25 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

Picked in the early morning and transported to Stellenbosch in a cool truck. 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. Initially 225L and later 700L. Bottled by hand, unfinned and unfiltered. Bottling Date: 6/10/2015

Total Production: 130 x 12 x 750ml

### TASTING NOTES

Medium deep ruby colour. Chalky, slate like fennel and wild red berry nose. Hints of pepper. Palate full, though quite restrained with ripe red berry and slate like fennel character. Soft but substantial texture with wonderful peacock tail like array of flavours on the finish. Youthful, but drinking well. Best between 2017 & 2024. Ideal in a Spiegelau Burgundy glass or similar with rich pasta, mushroom risotto and subtle red meat dishes.

### ANALYSIS

Alc. 14,25% RS 1,8g/l TA 5,5 pH 3,72 VA 0,69 SO2 20mg/L free & 66mg/L total

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