

SIJNN

WINE OF MALGAS

An isolated vineyard in Malgas, near 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. Our third harvest in our new winery in the vineyard. Wines made by on site winemaker, Charla Haasbroek.

SIJNN SAIGNEE 2017

MOURVEDRE 40 %; TOURIGA NACIONAL 40%; SYRAH 20%

(The French term, **bleed off**, referring to the process of draining some juice off the skins)

VINEYARD

The complex stony soils, together with a warm dry climate (350mm Rainfall) 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 10-15 year old vines.

Yield: 3,5 ton/ha (25hl/ha)

VINTAGE CONDITIONS

An excellent growing season with very little problems. We had ideal weather at the beginning of the ripening season with little rain per occasion. An average crop of great intensity but we couldn't afford to bleed off much juice.

PRODUCTION

Handpicked and carefully sorted in small crates in the cool mornings. Destemmed and gently crushing directly into small open top tanks. Drained off the skins (saignee) 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: 23.12.2017

Production: 112 x 12 x 0,75

TASTING NOTES

The darkest Signee to date, juice was drawn off after 24 hour skin contact.

A musky/dusty initial flavour followed by a beguiling savoury complexed nose. Sweet red berry flavours compliment the savoury component. A lingering Liquorice, lavender and fynbos profile follows. It has a light and soft texture, but loaded with complex barrel fermented flavours and a long grainy, refreshingly dry finish. Versatile food wine. It would pair well with Karoo tjops infused with rosemary hints. Any curry will also do, a little bit of spice. Serve slightly chilled (between a red and white wine temperature).

Good to drink now, and age for another 5 years (2026)

ANALYSIS

Alc. 12,78% SG 1,6g/l TA 5,1 g/l pH 3,77 VA 0,68g/l SO₂ Free 5 mg/l & Total 32mg/l

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