

SIJNN

WINE OF MALGAS

An isolated vineyard in the Malgas ward near the mouth of the Breede River – called Sijnn (pronounced Seine) by the original Khoisan inhabitants. Perched on a plateau of slate and rolled stones, about 15km from the southern oceans of Africa.

TOURIGA NACIONAL 2019

VINEYARD

We have two distinct blocks: 4 & 5 planted in 2004 on loamy round pudding stone soil and 18, 19, 20 planted in 2005 on an amazing, fine schist soil, producing a denser more refined wine. This wine is a reflection of both. Grown as bush vines and sustainably farmed. No pesticides were used. Touriga Nacional planted in 2004.
Yield: 3 tons/ha (20 hl/ha)

VINTAGE CONDITIONS

One of the earlier starts to harvest and one of the driest growing seasons with a record low of 190mm rainfall in 2018. Warm and dry weather at the beginning of the ripening season, with occasional rain toward the end of harvest. The moderate weather with cool nights continued throughout the harvest period producing wines with excellent acidity.

PRODUCTION

Handpicked and carefully sorted in small crates in the cool mornings. Destemmed and gently crushed into small open top tanks, A small percentage of whole clusters added to ferment. Natural yeast fermentation @ max. temp. 29°C. Time on the skins about 9-12 days, with the cap of skins punched down (pigeage) 2 to 3 times a day. Single pressing in a traditional basket press and malolactic fermentation in barrels (50% new oak and then transferred into an older a 700L)
The wine was bottled by hand, unfinned and unfiltered.

Bottling date: 3/12/2020

Production: 866 x 750ml

TASTING NOTES

Beautiful dark red and purple hues. Darker berries, lavender and blueberry perfume on the nose. After a swirl in the glass, darker notes of slate, liquorice and olive tapenade. Charcuterie and savoury notes. On the palate it is a savoury explosion, meets a fine tannin grain and beautiful fresh acidity. Tannins are well integrated but can use a few more months to settle.

Best from 2023 to 2033.

Perfect with venison, thick juicy steak or slow braised beef.

ANALYSIS

Alc 14,26 % | SG 2 G/l | TA 5,8/l | pH 3,72 | VA 0,76 g/l | SO₂ 4VFree mg/l & 50 Total mg/l

MALAGAS WINE COMPANY (PTY) LTD

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