

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. Wine made by on-site winemaker Charla Haasbroek.

SIJNN CAPE VINTAGE 2020

Our second attempt at making a Vintage port-style from the Malgas vineyards using port varieties planted on the property. This vintage includes Touriga Nacional, Tinta Amarella and Tinta Roriz (Tempranillo)

VINEYARD

The complex stony soils, together with a warm dry climate 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.

VINTAGE CONDITIONS

One of the earlier starts to harvest and one of the driest growing seasons with a record low of 180 mm rainfall in 2019. 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 acidities. Small crop of great quality.

PRODUCTION

We leave 2 – 3 double rows of Touriga Nacional, Tinta Amarella and Tinta Roriz bush vines a week later than the rest. The team go in and sort by hand. A few raisins are left in the bunches, only removing any rot or bird-pecked berries.

The bunches are destemmed and crushed and a few stalks are added back to the fermenting bin. A few whole bunches of Tinta Amarella was added. A cooling unit added for a few hours to prolong skin contact. The grapes are foot-treaded every 4 hours to ensure maximum extraction in a gentle manner. The grapes are gently pressed into a 300l barrel at 13 balling. Once in barrel it is fortified with wine spirits. It spends 2 years in a 2nd fill 300l barrel. Unfined, unfiltered and bottled by hand.

Bottling date: 25/01/2022 Production: 503 x 375ml

TASTING NOTES

Beautifully spiced, full "fruit", yet has a very earthy and dusty flavour. Youthful and rather *vinous*, but has a serious component, which will knit into a power house. A beautiful balanced vintage port of fruit meets more intense components, creating a harmonious drink. Best paired with charcuterie, braised meat dishes, rich cheese and dried fruit and nuts.

ANALYSIS

Alc. 20% RS 93,3g/l TA: 4,5g/l pH 3,84 FSO₂ 10 TSO₂ 25

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