

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.

SIJNN RED 2020

Syrah 58% | Cabernet Sauvignon 14 % | Tinta Amarella 14% | Touriga Nacional 14%

VINEYARD

The complex stony soils, together with a warm, dry climate, and a very low rainfall, moderated by constant sea breezes provides an ideal terroir to produce a great wine. A mix of top-quality varieties from various origins of warmer climate were chosen to best reflect this remarkable site. All vines are grown as bush vines and sustainably farmed. No insecticides were used. All vines planted on a mix of drought resistant rootstocks – Rug.140; R99; R110; Paulsen – and a mix of clones for complexity and diversity.

Yield: 3 tons/ha

VINTAGE CONDITIONS

2019 was a very dry growing season in Malgas. Minimum rainfall in winter and warmer winter conditions. The ripening season was warm, dry and windy. It was an early start to harvest, 60mm of rain during harvest and light rain toward the end of harvest. A very small crop, but of great quality, structure and acidities.

Vines irrigated in winter, just before the growing season and again at veraison to assist the critical ripening process, otherwise the vines are left to look after themselves.

PRODUCTION

Handpicked and carefully sorted in small crates in the cool mornings. Destemmed and gently crushed into small open top tanks and oak vats with a small portion whole bunch. 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. Mostly 225ℓ French oak barrels in the first year and mostly 700ℓ in the second year of maturation. 20% new for 22 months. (We feel this better respect the complexity of the fruit, while softening the wine sufficiently). The wine was bottled by hand, unfiltered and unfiltered.

Bottling date: 25/01/2022

Production : 200 x 12 x 0,75

TASTING NOTES

A vibrant deep red colour. A beautiful and complex nose of savoury notes, fynbos, earthy and red plum. A lovely vibrant freshness and tension to the nose and palate. There is a mysterious red fruit meets olive brine and slate character.

It is inky and wild but has a beautiful freshness, and concentration of cassis, blueberry fruit on the mid palate.

Stony character and minerality lingers long after the first sip.

It is elegantly powerful with a youthful freshness, yet a deep concentration, and a firm structured tannin profile, making sure this wine will last for many years.

This wine will pair well with a richer red meat dish, red wine risotto or any matured cheese.

Tim Atkin 96 points | Platter 4,5 Stars

ANALYSIS

Alc 14 % | SG 1,94 ℓ | TA 5.7 g/ℓ | pH 3.7 | VA 0.7 g/ℓ | SO₂ 9 Free mg/ℓ & 74 Total mg/ℓ

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