

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 WHITE 2022

Chenin Blanc 81% | Viognier 9% | Verdelho 5% | Roussanne 5%

VINEYARD

The complex stony soils, together with a warm dry climate, moderated by constant sea breezes provides an ideal terroir to produce something unique. All vines are grown as bush vines due to the exceptional low yield and vigour. Mostly 2 high quality, low yielding clones of Chenin blanc on drought resistant rootstocks - R99, Rug.140 and R110. This flagship blend includes Verdelho, Viognier and Roussanne, all contributing to the texture and complexity of the blend.

Yield: 3-5 tons/ha

VINTAGE CONDITIONS

The initial start to the growing season was dry and warm, but a lot of rain from October to December of 2021. The wetter November and December helped maintain a healthy canopy and moist soils, Harvest saw a cooler start, with cool nights throughout the harvest period, creating the perfect conditions for good acidity, and lower pH's. A lot of wind throughout growing season and harvest. A good yield, and fantastic quality.

PRODUCTION

Handpicked and sorted in the vineyards in the early morning to ensure beautiful cool grapes arrive at the cellar. 70% of the grapes were whole bunch pressed in a basket press and the balance gently crushed and pressed.

The juice is barrel fermented, with just the natural occurring yeast in the vineyard, in 400 and 700L French oak barrels, about 10% new oak for 10 months, and left on the lees, which adds a lot of texture and balance. Lightly fined with bentonite, unfiltered, and bottled by hand.

Bottling date: 31/12/2022

Production: 680 x 12 x 0,75ml

TASTING NOTES

A precious colour of gold. Focused minerality and zest with hints of peach, apricot and bruised yellow apple. Subtle mandarin, orange peel and a touch of salinity on the palate, followed by a very fine acidity. Lovely peach pith, apricots and nuttiness. It is rather textured and expresses a beautiful balance of minerals and dried fruit. The textured palate is complimented by a richer fuller component which over time really balances out beautifully.

This wine has plenty of versatility. Enjoy on its own or pair with grilled chicken salad or pan-seared Kingklip with a mango salsa.

Platter 4.5 Stars (94 points) | Tim Atkin 93 points

ANALYSIS

Alc. 13,5% | SG 1,68 g/l | TA 6,28 g/l | pH 3,54 | VA 0,68 g/l | SO₂ Free 16 mg/l & Total 93 mg/l

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