

# 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 LOW PROFILE 2021

Syrah 56%, Touriga Nacional 21%, Tempranillo 8%, Tinta Amarella 7%, Mourvedre 4%, and Malbec 4%

“Low Profile” refers to the 200+ profile holes we dug to determine the best sites to plant our vines, as well as our modest approach to all we do! 2020 is a blend of most red varieties planted. A selection of barrels that are more forthcoming and easier drinking.

### 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. A few new varieties planted now form part of this blend. Yield: 3 ton/ha (22 hl/ha)

### VINTAGE CONDITIONS

A slightly wetter growing season in 2021, cooler, but still dry and windy, resulting in low yields. An early start to harvest but one of the longer harvesting years, as we had some rain during harvest. We had ideal weather at the beginning of the ripening season with a little rain on occasions. 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. Destemming and gentle crushing directly into small open top tanks and oak vats. Spontaneous natural yeast fermentation. Time on the skins 5 - 7 days, with caps of the skins punched down (pigeage) 2 to 3 times a day. Single pressing in traditional basket press and malolactic fermentation in barrels. Maturation in older French oak barrels for 20 months, with several rackings to gradually clarify the wine. The wine was bottled by hand, unfined and unfiltered.

Bottling date: 23/11/2022 Production: 303 x 12 x 0,75ml

### TASTING NOTES

Attractive, medium to deep red ruby colour. Blue, red and wild berries on the nose, with beautiful lavender and blueberry aromas. Lovely hints of liquorice and chocolate. Crushed herbs, rosemary and a charcuterie profile. Juicy, energetic, yet balanced wine, with all the fine flavours promised on the nose and a lovely refreshing palate which lingers long after that first sip. Long, dry and easy tannins on the finish. A lovely and vibrant acidity, integrated well with the layers of tannins. Best between 2023 and 2028. Perfect to enjoy with a typical South African braai.

### ANALYSIS

Alc 13% SG 2,1 g/l TA 6,2 g/l pH 3,54 SO<sub>2</sub> Free 12 mg/l & Total 75 mg/l

MALAGAS WINE COMPANY (PTY) LTD

PO BOX 495, STELLENBOSCH 7599 · PH: 021 8801611 · FAX: 086 542 3959

INFO@SIJNN.CO.ZA · WWW.SIJNN.CO.ZA

DIRECTOR: D.A. TRAFFORD REG. NO. 2002/030160/07