

# SIJNN

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. This wine was made by the **De Trafford** team in Stellenbosch.

## SIJNN RED 2012

(Syrah 59%; Touriga Nacional 25%; Mourvedre 10%; Trincadeira 6%)

### VINEYARD

The complex stony soils, together with a warm, dry climate (350mm) 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 pesticides were used. Mostly 8 year old vines. 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 (20 hl/ha)

### VINTAGE CONDITIONS

A good growing season with few problems. The typical dry windy conditions were interrupted with a little more rain than usual, helping with nice moderate growth. Harvest was quite early with cool conditions. Some mist and light rain during harvest, contributing to a more subtle, elegant wine without losing concentration.

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 14 kg flat trays in the cool mornings. Destemmed and gently crushed into small open top tanks and oak vats. A small portion whole bunch. Natural yeast fermentation @ max. temp. 29°C. Time on the skins 6 – 9 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 respects the complexity of the fruit, while softening the wine sufficiently). The wine was bottled by hand, unfinned and unfiltered.

Bottling date: 16/1/2014

Production: 862 x 12 x 750ml; 227 x 375ml; 30 x 1,5L; 10 x 3L.

### TASTING NOTES

Medium deep true red colour. Creamy red fruit nose with salty slate, licorice/fennel aspect that seems to be a signature Malgas character. Soft, juicy fruit palate envelopes the substantial, concentrated structure. Drinking well now, but expect it to go on and on. Some nutty, spicy fruitcake on the mid-palate and a long, dry, creamy finish. Best between 2017 and 2027. Enjoy in a Spiegelau Bordeaux Magnum glass or something similar with a wide range of rich food.

### ANALYSIS

Alc 14.34% SG 2.3/l TA 5.4/l pH VA 3.64/l SO<sub>2</sub> 6 Free mg/l & 31 Total mg/l

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