

SIJNN

WINE OF MALGAS

2015 was a landmark year for us at Malgas & our new label reflects this:
The first vintage in our new cellar on the estate
The first vintage for our talented winemaker, Charla Haasbroek
The vineyard was 10 years old

SIJNN RED 2015

Syrah 47% | Touriga Nacional 19% | Trincadeira 19%
Mourvedre 8% | Cabernet Sauvignon 7%

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, with Syrah as the core, to best reflect this remarkable site. All vines are grown as bush vines and sustainably farmed. No pesticides were used. 10 and 11 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 & diversity.
Incredibly low yield: 3 tons/ha (20 hl/ha)

VINTAGE CONDITIONS

As elsewhere in the Cape, one of the best vintages we've had. An excellent growing season with no problems. Our earliest harvest to date and very hot weather at the beginning of the ripening season, followed by milder conditions. A modest crop of great intensity.

PRODUCTION

Handpicked and carefully sorted in small crates in the cool mornings. Fermented in small open top tanks and oak vats with a small portion whole bunch. Natural yeast fermentation at max temp of 29°C. Time on the skins about 9 days, with the cap of skins punched down (pigeage) 2 to 3 times a day. Pressed in a traditional basket press and malolactic fermentation in barrels. Matured in 225ℓ French oak barrels in the first year and mostly 700ℓ in the second year. 20% new for 22 months.

The wine was bottled by hand, unfinned and unfiltered.

Bottling date: 12/12/2016

Production: 982 x 12 x 750ml; 110 x 1,5L; 14 x 3L.

TASTING NOTES

Deep true red colour. Lovely fresh dark wild berry nose with salty slate, licorice/fennel aspect that seems to be a signature Malgas character. Dense, juicy fruit palate envelopes the substantial, concentrated structure. Drinking well now, but expect it to go on and on. Some complex, spicy fruitcake on the mid-palate and a long, dry, silky finish.

Best between 2019 and 2027.

Enjoy in a Spiegelau Bordeaux Magnum glass or something similar with a wide range of rich food, like grilled beef & mushrooms.

ANALYSIS

Alc 14.16% | SG 2.4/ℓ | TA 5.5/ℓ | pH 3.6 | VA 0.84/ℓ | SO₂ 25 Free mg/ℓ & 76 Total mg/ℓ

MALAGAS WINE COMPANY (PTY) LTD

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