

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 2019

Syrah 31% | Touriga Nacional 24 % | Tinta Amarella 21% | Cabernet Sauvignon 17% | Mourvedre 7%

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 pesticides 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 (20 hl/ha)

VINTAGE CONDITIONS

2018 was the driest growing season Malgas has had in the past 10 years. A minimum of 180mm of rainfall recorded. It was a dry and windy growing season and winter was cold, but not much water available.

The moderate weather with cool nights continued throughout the growing season well into harvest, producing wines with good acidity and structure.

A small size crop of great quality.

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 respects the complexity of the fruit, while softening the wine sufficiently).

The wine was bottled by hand, unfinned and unfiltered.

Bottling date: 21/12/2020

Production: 550 x 12 x 750ml, 200 x 1,5L, 10 x 3L

TASTING NOTES

A vibrant deep red colour. The Tinta Amarella's red fruit character is beautifully intertwined with the Syrah and Touriga Nacional's typical savoury and wild profile. Sage, lavender, thyme and rosemary on the nose.

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. Hints of Blueberry cheesecake, a smooth and creamy texture on the palate.

Best drinking 2024-2032

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 13,53 % | SG 1,4 ℓ | TA 5,8/ℓ | pH 3,64 | VA 0,77 g/ℓ | SO₂ 9 Free mg/ℓ & 51 Total mg/ℓ

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