

Sijnn White 2011

With this vintage the wines are really starting to show some sense of place. An attractive pale yellow colour. Expect metallic peach, honey and nuts. A rich and full palate with fresh fruit carrying it to a long finish.

variety : Chenin Blanc | 73% Chenin Blanc, 27% Viognier

winery : Sijnn

winemaker : De Trafford Team

wine of origin :

analysis : alc : 14.22 % vol rs : 2.2 g/l pH : 3.39 ta : 5.9 g/l va : 0.50 g/l so2 : 93 mg/l fso2 : 11 mg/l

type : White **wooded**

pack : Bottle **size** : 0 **closure** : Cork

in the vineyard : The complex stony soils, together with a warm dry climate (350mm) 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, from the 6 year old vines. Mostly 2 clones of Chenin Blanc on drought resistant rootstocks - R99 and R110. Viognier included.

A good growing season with few problems. December was extremely windy causing some damage despite the great wind resistance of Chenin Blanc. The Viognier has such minimal growth that there wasn't much to damage! Harvest was quite early with cool conditions. Some mist and light rain during harvest, contributing to a more subtle, elegant white without losing concentration.

about the harvest: Yield: 3 ton/ha (14 hl/ha)

in the cellar : Handpicked and carefully sorted in 14 kg flat trays in the cool mornings, to avoid any damaging and transported back to Stellenbosch. Further sorting in Stellenbosch and gentle crushing and 2 hrs cold soak before pressing in traditional basket press. The Viognier is pressed as quickly as possible and very lightly so as to avoid excessive phenolics. Barrel fermented in 225L and 700L French oak barrels, about 20% new. Lightly fined with bentonite (natural clay) and bottled by hand unfiltered.

Bottling date: 11/11/2011

Production: 253 x 12 x 750ml

