

## Sijnn Low Profile 2012

"Low Profile" refers to over 200 profile holes we dug to determine the best sites to plant our vines, as well as our modest approach to all we do! A selection of our softer, earlier drinking barrels.

Attractive medium deep red colour. Juicy, spicy nose of wild fruits and slate. Rich and juicy, with soft tannins to provide a nicely textured palate with an easy, dry finish.

Perfect to enjoy with a typical South African braai.

**variety** : Shiraz | 50% Syrah, 28% Mourvedre, 15% Touriga Nacional, 7% Trincadeira

**winery** : Sijnn

**winemaker** : De Trafford Team

**wine of origin** : Breede River Valley

**analysis** : alc : 13.83 % vol rs : 1.6 g/l pH : 3.71 ta : 5.2 g/l va : 0.65 g/l so2 : 71 mg/l fso2 : 29 mg/l

**type** : Red **style** : Dry **body** : Soft **wooded**

**pack** : Bottle **size** : 750ml **closure** : Cork

**ageing** : . Should improve with age, recommend drinking within 5 or 6 years.

**in the vineyard** : An extreme vineyard in the exciting new Malgas ward, between the hamlet of Malagas and Cape Infanta, at the mouth of the Breede River. Sijnn is the original Khoisan name of the Breede River. Perched on a plateau of schist and rolled stones, about 15km from the southern oceans of Africa. The wines are currently made by the De Trafford team in Stellenbosch. A winery at the vineyard, designed by David Trafford, is being built for completion in 2014.

The complex stony soils, together with a warm dry climate (350mm) moderated by constant sea breezes provides an ideal terroir to produce something unique. Most of the soils have about 600mm 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, from the 7 & 8 year old vines. This selection was mostly from the lower lying vineyards with slightly more loamy, weathered schist soils.

A good growing season with few problems. A slightly higher yield allowed us to make a bit more Low Profile than usual, but still very modest yield compared to most high end wines.

**about the harvest**: Harvest was quite early with cool conditions. Some mist and light rain during harvest, contributed to a softer, more subtle wine, without losing complexity.

**in the cellar** : The grapes were carefully sorted in 14 kg flat trays in the cool mornings and transported back to Stellenbosch in a small refrigerated truck. 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 18 months, with several rackings to gradually clarify the wine. The wine was bottled by hand, unfiltered and unfiltered.

Bottling date: 11 October 2013

Production: 1090 x 6 x 750ml

