

Sijnn White 2012

With each new vintage the wines are showing a real sense of place. This vintage is especially expressive at an early stage. An attractive pale yellow colour. A lovely mineral, apricot / peach nose with honey & nuts complementing. A rich and full palate with fresh fruit & all the other complex flavours carrying it to a long finish.

Excellent with a wide range of food from rich fish, seafood, creamy poultry or as an aperitif.

variety : Chenin Blanc | 84% Chenin Blanc, 16% Viognier

winery : Sijnn

winemaker : De Trafford Team

wine of origin : Breede River Valley

analysis : alc : 14.47 % vol rs : 2.4 g/l pH : 3.49 ta : 5.1 g/l va : 0.67 g/l so2 : 70 mg/l fso2 : 14 mg/l

type : White **style** : Dry **body** : Full **wooded**

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

ageing : Should age well over 3 to 4 years.

in the vineyard : An exciting new vineyard between the tiny hamlet of Malagas and Cape Infanta, at the mouth of the Breede River – called Sijnn by the original Khoisan inhabitants. Perched on a plateau of slate and rolled stones, about 15km from the southern oceans of Africa. The wines are currently made by the De Trafford team in Stellenbosch.

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 7 year old vines. Mostly 2 clones of Chenin Blanc on drought resistant rootstocks – R99 and R110. Viognier included.

Yield: 6 ton/ha (30 hl/ha)

A good growing season with few problems. A slightly higher yield than usual, but still very modest compared to most high end wines.

about the harvest: Harvest was quite early with cool conditions. Some mist and light rain during harvest, contributing to a more subtle, elegant white without losing concentration.

in the cellar : After harvest, grapes were 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 for 9 months. Lightly fined with bentonite (natural clay) and bottled by hand unfiltered.

Bottling date: 02 November 2012

Production: 563 x 12 x 750ml

