

Sijnn Saignee 2011

Pale red onion skin. (More of a light Pinot than a Rosè) Complex rose petal and red fruit nose. Full, silky light red wine like texture on the palate. Flavours of red berries and Macadamia nuts on the palate.

Excellent with delicate curries and other spicy food as well as with red meat on a hot day - if you don't feel like a heavy red wine.

variety : Mourvedre | 43% Mourvedre, 29% Trincadeira, 28% Shiraz

winery : Sijnn

winemaker : De Trafford Team

wine of origin : Breede River Valley

analysis : alc : 13.55 % vol rs : 1.6 g/l pH : 3.59 ta : 4.2 g/l va : 0.46 g/l so2 : 79 mg/l fso2 : 19 mg/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : 0 **size :** 0 **closure :** 0

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. A winery is planned for the property - still on David Trafford's drawing board!

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. Most of the soils have about 600mm round pudding stones on the surface with weathered shale or slate in the subsoil. All vines are grown as bush vines due to the exceptional low yield and vigour, from the 6 year old vines.

Yield: 3.4 ton/ha (20hl/ha)

Vintage Conditions

A good growing season with few problems. Harvest was quite early with cool conditions. Some mist and light rain during harvest which is reasonably typical, but in 2011 caused no problems. Our best vintage yet.

about the harvest: Handpicked and carefully sorted in 14 kg flat trays in the cool mornings, to avoid any damaging and transported back to Stellenbosch.

in the cellar : Further sorting in Stellenbosch and 98% destemming and gentle crushing directly into small open top tanks, including some 700 litre wooden vats. Drained off the skins a day or two later at about the time spontaneous natural fermentation starts. Fermentation and further maturation in 225 litre oak barrels for 9 months. Lightly fined with bentonite (natural clay) and bottled by hand unfiltered.

Bottling date: 16/11/11

Production: 155 x 12 x 750ml

