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Sijnn Syrah 2011

Has enough zest to go with a rich pasta dish, mushroom risotto and subtle red meat dishes.



variety : Shiraz | 100% Shiraz
winery : Sijnn
winemaker : De Trafford Team
wine of origin : Breede River Valley
analysis : **alc :** 13.94 % vol **rs :** 1.6 g/l **pH :** 3.64 **ta :** 5.3 g/l **va :** 0.70 g/l **so2 :** 64 mg/l **fso2 :** 21 mg/l
type : Red **style :** Dry **body :** Soft **taste :** Fruity **wooded**
pack : 0 **size :** 0 **closure :** 0

ageing : Promising great development over at least 4 or 5 years.

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. At this stage there are no other vineyards within a 40 km radius, the closest being those inland around Swellendam and along the coast of Elim. A new ward, Malgas, has been formed, applicable from the 2010 vintage.

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. The soils are typically 85% stone, with about 600mm deep round, pudding stones on the surface with schist in the subsoil. All vines are grown as bush vines due to the exceptional low yield and vigour, from the 6 and 7 year old vines.

Yield: 2 ton/ha (12 hl/ha)

Vintage Conditions
Typical dry windy conditions meant tiny yields and moderate growth. Jan/Feb average max. 26°C, but very few days over 30°C. Usually the max. temp. is reached before midday and it is a little cooler in the afternoon due to the strong sea breezes. Vines irrigated before growing season and again at veraison to assist the critical ripening process, otherwise the vines are left to fend for themselves.

about the harvest: Harvest Date: 10 February 2011 @ 23°B
Picked in the early morning.

in the cellar : Transported to Stellenbosch in a cool truck. Spontaneous natural yeast fermentation followed sorting, crushing and destemming. Time on skins was 9 days, with skins punched down 2 to 3 times a day. Single pressing in traditional basket press and malolactic fermentation in barrels. Time in barrel was 22 months. Bottled by hand, unfined and unfiltered.

Bottling Date: 27/11/2012
Total Production: 143 x 12 x 750ml