

Sijnn 2010

Attractive deep red colour. Slate, wild berries, herbs, nuts & subtle liquorice and barrel maturation character adding to the beguiling nose. Substantial palate with a rich texture and layered, complex flavours and an attractive dry finish.

variety : Shiraz | Syrah 41%; Touriga Nacional 27%; Mourvedre 18%; Trincadeira 10%; Cabernet Sauvignon 4%

winery : Sijnn

winemaker : De Trafford Team

wine of origin :

analysis : alc : 14.55 % vol rs : 1.5 g/l pH : 3.74 ta : 5.7 g/l

type : Red **style :** Dry

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

ageing : Already a wine worth savouring, we're convinced it will develop beautifully over the next three years or more.

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. 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. The wines are 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. A mix of varieties from various origins deemed suitable to this area. All vines are grown as bush vines due to the exceptional low yield and vigour. This is the fourth vintage from the 6 year old vines as well as some 5 year old vines. All vines planted on a mix of drought resistant rootstocks – Rug.140; R99; R110; Paulsen – and a mix of clones for complexity and diversity.

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 maximum temperature 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 and adapt to their environment.

about the harvest: Handpicked and carefully sorted in 14 kg flat trays in the cool mornings, to avoid 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 and oak vats. Spontaneous natural yeast fermentation @ max. temp. 29°C. Time on the skins 6 – 9 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. We used a mix of barrels in the first year of maturation and mostly 700ℓ in the second year of maturation. This better respects the complexity of the fruit while softening the wine sufficiently. 20% new French oak used – all 700ℓ. Time in barrel 21 months, which included 3 rackings to gradually clarify the wine and assist maturation.

The wine was bottled by hand, unfiltered and unfiltered.

Bottling date: 10/12/2011

Production: 1281 x 12 x 750mℓ, 97 x 12 x 375mℓ, 10 x 3ℓ, 20 x 1.5ℓ

