

Sijnn White 2013

With each new vintage the wines are showing a real sense of place. An attractive straw / yellow colour. A lovely mineral, pithy stone fruit nose with a hint of honey & nutty complexity. Fresh, full textured palate with a little less richness than 2012, but with more mineral depth. Just starting to show itself and should develop beautifully over the next year or so.

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

variety : Chenin Blanc | 76% Chenin Blanc, 20% Viognier, 4% Roussanne

winery : Sijnn

winemaker : De Trafford Team

wine of origin : Breede River Valley

analysis : alc : 14.11 % vol rs : 1.3 g/l pH : 3.39 ta : 5.4 g/l

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

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

ageing : Best 2015 to 2020.

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, but a winery has been built at the vineyard in time for the 2015 harvest.

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 8 year old vines. Mostly 2 clones of Chenin Blanc on drought resistant rootstocks – R99; Rug.140 and R110. Viognier included and our first decent crop of Roussanne. Yield: 5 ton/ha (25 hl/ha) Chenin & 3 tons /ha (15hl/ha) Viognier & Roussanne.

A good growing season with few problems. An outstanding harvest without the damaging winds experienced in Stellenbosch. A modest crop in good balance for all varieties. Perhaps the best vintage from Malgas 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 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; 400L and 700L French oak barrels, about 15% new for 10 months. Lightly fined with bentonite (natural clay) and bottled by hand unfiltered.

Bottling date: 6/ 2 /2014 Production: 555 x 12 x 750ml

