

SIJNN

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.

SIJNN WHITE 2014

(CHENIN BLANC 82%; VIOGNIER 11%; ROUSSANNE 7%)

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. All vines are grown as bush vines due to the exceptional low yield and vigour, from the 9 and 4 year old vines. Mostly 2 clones of **Chenin Blanc** on drought resistant rootstocks – R99; Rug.140 and R110. **Viognier** included and our second crop of Roussanne. Yield: 5 ton/ha (25 hl/ha) Chenin & 3 tons /ha (15hl/ha) Viognier & Roussanne. 12% Chenin Blanc 2013 incl.

VINTAGE

An interesting growing season with substantial rain (110mm) in November, which increased berry size and growth. Usually a problem, but in the poor soils and otherwise dry, windy conditions of Malgas, not such a bad thing. We needed to be a little more vigilant with fungal sprays immediately after the rain, but otherwise no real problems. Practically no irrigation needed in 2014, as we had a further 60mm rain mid- January, during veraison – an ideal time. Harvest conditions were excellent with no further rain and mild conditions with only one day in February over 30°C. Our biggest crop yet – though still averaging less than 4 tons/ha! A charming, earlier drinking vintage.

PRODUCTION

Handpicked and 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; 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: 12/1/15 Production: 543 x 12 x 750ml; 30 x 1,5L; 30 x 3L; 300 x 375ml

TASTING NOTES

Typical straw / yellow colour. An attractive pithy stone fruit, straw, honey and mineral nose of great complexity and subtlety. Palate shows a little less concentration than 2013, but wonderfully complex, layered flavours that linger on to a long finish. Drink 2015 to 2019.

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

ANALYSIS

Alc 13.80% SG 1,0g/l TA 4,8 g/l pH 3.63 VA0.55 SO₂ Free 16mg/l & Total 98mg/l

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