



## Sijnn

2022

# WHITE

*White Blend | Malgas - South Africa*



NATURAL



ORGANIC



VEGAN

## Stats

**Grapes:** 81% Chenin Blanc - 9%  
Viognier - 5% Verdelho - 4%  
Roussanne  
**Vineyard:** Sijnn Estate  
**Vine Age:** Average: 15-years-old  
**Soil Type:** Red, round galets over shale  
**Viticulture:** Practicing organic  
**Fermentation:** Native – barrel fermented in 400L & 700L used French barrels (70% whole-cluster, 30% crushed)  
**Skin Contact:** 2 hours  
**Aging:** 10 months on gross lees in fermentation vessels (about 10% new oak)  
**Alcohol:** 13.5%  
**pH:** 3.54  
**Total Acidity:** 6.28 g/L  
**Total SO2:** 93 ppm  
**Total Production:** 680 cases  
**UPC:** 676814001931

## Reviews

Tim Atkin, MW | 93 points  
Platter's Guide | 94 points

## About

The Sijnn White blend joins the ranks alongside the likes of Thorne & Daughters '[Rocking Horse](#)' or Chris Alheit's 'Cartology' as one of South Africa's most interesting white blends. The fruit hails from the Sijnn estate vineyards in Malgas, home to some of South Africa's wildest terroir. Located just 10 miles as the crow flies from the ocean, down a long and winding 25-mile dirt road, the vineyards sit atop iron-rich red riverstone galets over blue shale. The bushvines are low-yielding in this rugged climate, and while it can get hot here in the summer, cooling northeasterly winds almost always prevent temperatures above 85 degrees F. The majority of this wine is made up of low-yielding Chenin Blanc clones on drought-resistant rootstocks (R99, Rug. 140, and R110).

The fruit was handpicked and sorted in the vineyard. Seventy percent was whole-bunch pressed, with the remaining 30% crushed and pressed. The juice was barrel fermented in 400 and 700L French oak barrels (about 10% new). Aging occurred for 10 months on the gross lees in fermentation barrels before being racked to tank for a light bentonite fining. It was bottled unfiltered and by hand with just a small dosage of sulfur.

## Tasting Notes

A bouquet that brings to mind sun-dried lavender, golden nectar, apricot, and freshly baked bread. Flavors of ripe orchard fruits, sweet honeycomb, and delicate dried petals blend seamlessly with a hint of oak.