



Background

Sijnn (pronounced 'sane') is a project started by David and Rita Trafford of de Trafford Wines back in 2000 after a transformative trip to Malgas, a very rural town at the edge of the Cape South Coast. There are no other wineries within a 40-mile radius, and it takes an hour to drive to the closest grocery store. The land looks as if Châteauneuf-du-Pape was planted on the moon atop the Mosel. In other words, huge red river stones sit atop blue slate with a rolling, rugged backdrop. In 2014, winemaker Charla Bosman joined the team, and her impact has been remarkable. Sijnn is known for its red and white blends, made up of drought-resistant varieties like Trincadeira, Touriga Nacional, Chenin Blanc, and Verdelho. As Charla's wines age, the "sense of place becomes bigger than the variety," David says. The ability to impart this "geographical signature," as Jancis Robinson calls it, is the holy grail of winemaking, and rightfully, Charla was awarded the Tim Atkin Young Winemaker of the Year award in 2022.

Highlights

- 1 Sijnn, located at the edge of the Cape South Coast, is one of the few South African producers in our book with estate vineyards.
- 2 The wines are made with alternative, drought-resistant varieties planted atop large red river stones, slate, and shale.
- 3 Winemaker Charla Bosman won the Tim Atkin Young Winemaker of the Year award in 2022.

Wines



Red Blend SRP \$39

Mainly Syrah with Trincadeira and other alternative reds. Intensely flavored, robust, and rugged - a mirror of its environment.



White Blend SRP \$33

Chenin Blanc with Roussanne, Viognier, and Verdelho. Very structured and mineral, as if you can taste the stony soils. Honeysuckle, peach, and beeswax linger on the medium palate.

Ethos



NATURAL



ORGANIC



VEGAN

Packaging



Experimental

Traditional

Press



"I think it's important for anyone who appreciates the efforts that go into making wine to try and track down a few bottles of Sijnn. There are few projects that epitomize such a soulful, pioneering approach to winemaking."

- James Molesworth, Wine Spectator