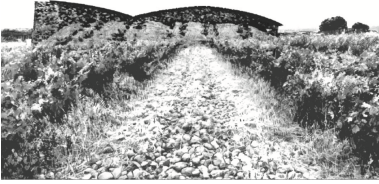


SIJNN
WINE OF MALGAS
WHITE 2020



Sijnn

2020

WHITE

White Blend | Malgas - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 78% Chenin blanc - 9% Roussanne - 7% Viognier - 6% Verdelho

Vineyard: Sijnn Estate

Vine Age: 18-years old (Chenin Blanc) - 15-years-old (Viognier) - 12-years-old (Roussanne) - 6-years-old (Verdelho)

Soil Type: Red, round galets over shale

Viticulture: Practicing organic

Fermentation: Native - barrel fermented in 400L & 700L used French barrels (60% whole-cluster)

Skin Contact: None

Aging: 11 months on gross lees in fermentation vessels

Alcohol: 14.5%

Residual Sugar: 2.9 g/L

pH: 3.19

Total Acidity: 6.3 g/L

Total SO₂: 64 ppm

Total Production: 440 cases

UPC: 676814001931

Reviews

The WineMag | 93 points

Tim Atkin, MW | 94 points

About

The Sijnn White blend joins the ranks alongside the likes of Thorne & Daughters ['Rocking Horse'](#) 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 2020 vintage was one of the earliest starts they had seen and one of the driest growing seasons with a record low of 7.8 inches of rainfall in 2019.

The fruit was handpicked and sorted in the vineyard. Sixty percent was whole-bunch pressed, with the remaining 40% crushed and pressed. The juice was barrel fermented in 400 and 700L French oak barrels (about 10% new). Aging occurred for 11 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 nose of dried rosemary, honey, peach, and rising dough give way to a richly textured palate. Flavors of stone fruits, beeswax, and dried white flowers emerge on a zesty frame decorated with very finely integrated oak.