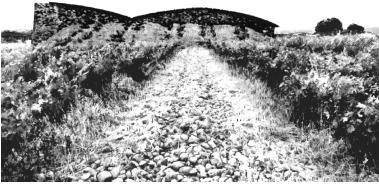


SIJNN
WINE OF MALGAS
WHITE 2021



Sijnn

2021

WHITE

White Blend | Malgas - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 81% Chenin blanc - 8%

Verdelho - 7% Viognier - 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 (40% whole-cluster, 60% crushed)

Skin Contact: 2 hours

Aging: 10 months on gross lees in fermentation vessels (about 10% new oak)

Alcohol: 14%

pH: 3.27

Total Acidity: 6.8 g/L

Total SO2: 75 ppm

Total Production: 500 cases

UPC: 676814001931

Reviews

Tim Atkin, MW | 93 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 2021 growing season was cooler and a lot wetter than the previous three years. Although Malgas had only 15 inches of rain in 2020, Charla could see the difference in the canopy and soil, with rather vigorous growth in the vines. Harvest was exceptionally windy and cool with splashes of rain, which helped to keep the pH low and acidity high. Overall, it was a smaller than average crop of higher than average quality.

The fruit was handpicked and sorted in the vineyard. Forty percent was whole-bunch pressed, with the remaining 60% 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 reminiscent of sun-dried lavender, golden nectar, apricot, and freshly baked bread unfolds into a luxuriously layered palate. Notes of ripe orchard fruits, sweet honeycomb, and delicate dried petals mingle with a touch of oak. This is a smart, savory, and captivating wine.