

SCIONS *of* SINAI

Pure wine. Crafted by Bernhard Bredell

FÉNIKS 2017



DETAILS:

PRODUCER: SCIONS OF SINAI WINES
COUNTRY: SOUTH AFRICA
REGION: HELDERBERG (W.O. STELLENBOSCH)
TRADENAME: FÉNIKS
VINTAGE: 2017
CULTIVARS: PINOTAGE (100%)
ALCOHOL: 12,5% vol
STYLE: A Lighter style of Pinotage. Focus is on the purity of the fruit together with soft grainy light tannins and long follow. Savoury minerality. Fit for Mediterranean dishes.
BOTT. MADE: 570 (750 ml)

BACKGROUND:

Pinotage (100%). The aim is to curate the uniqueness of these specific vines and soil type fit to this cultivar. Aiming at a purer expression of the cultivar itself by means of natural vinification methods (no additives or alterations to the juice or wine, except trace amounts of sulphites. No filtration and no fining). Just Pinotage from a unique vineyard and unique soiltype.

VINEYARDS AND SOILS:

Made from a single vineyard site and soiltype in the lower parts of the Helderberg, WO Stellenbosch. These special bushvines are 47+ years old and dryfarmed on deep well drained sandy, withered granite and quarts soils, absent of any clay (which is scares for Pinotage, especially in Stellenbosch). They tend to naturally have a well-balanced less dense leaf canopy and well appreciated refracted sunlight reaches the small tiny berries from an early stage in the season. All grapes are handpicked into small handcarried boxes. Smaller than usual clusters in 2017. Picked at an earlier ripeness spectrum.

WINEMAKING:

Gentle hand in the cellar and no pigéage. Just soaking the skins/grapes in their own goodness to leach out the terroir in a long natural fermentation rather than grinding the tannins out. A complex combination of wholecluster and destemmed grape portions. Gently basketpressed by hand. The fermented wine spends around 10 months on its lees in older (4th fill) French oak barrels and from there gets handbottled without filtration.

