

# SCIONS *of* SINAI

*Pure wine. Crafted by Bernhard Bredell*

## GRANIETSTEEN 2017



### DETAILS:

PRODUCER: SCIONS OF SINAI WINES  
COUNTRY: SOUTH AFRICA  
REGION: HELDERBERG (W.O. STELLENBOSCH)  
TRADENAME: GRANIETSTEEN  
VINTAGE: 2017  
CULTIVARS: CHENIN BLANC (100%)  
ALCOHOL: 13% vol  
STYLE: A saline driven style of Chenin. Med-Full bodied. Focus on purity of the citrus fruit together with a dry honeysuckle"ness" and good natural acidity. Savoury minerality with long follow. Fit for Mediterranean and Eastern dishes.  
Drink now + will keep well with careful cellaring  
BOTT. MADE: 567 (750 ml)

### BACKGROUND:

Chenin blanc (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 Chenin from a unique vineyard and unique soiltype. Graniet'steen'-Granite'rock' ('Steen' has double meaning, also being a synonym for Chenin blanc in SA).

### VINEYARDS AND SOILS:

Made from a single vineyard site and soiltype in the lower parts of the Helderberg, WO Stellenbosch. These special bushvines are 50 years old and dryfarmed on decomposed withered granite granular top soils which possesses an *in situ* underlying granite rockbed. These vines are planted on contours facing east, on Sinai Hill, with very close proximity to the ocean (False Bay). All grapes are handpicked into small handcarried boxes, early in the morning with break of dawn, and transported to the winery by a Pick-up truck and trailer.

### WINEMAKING:

The grapes were destemmed and spent 5 days soaking on the skins, before fermentation, infusing terroir and some salinity. Basket pressed, and spontaneous fermentation then took place in old (4<sup>th</sup> fill) French oak barrels. The fermented wine spent around 9 months on its lees in barrel and from there was hand bottled without fining or filtration. Naturally contains a lower pH level (unique to this site's terroir).

