

SCIONS *of* SINAI

Pure wine. Crafted by Bernhard Bredell

NOMADIS 2017



DETAILS:

PRODUCER: SCIONS OF SINAI WINES
COUNTRY: SOUTH AFRICA
REGION: HELDERBERG (W.O. STELLENBOSCH)
TRADENAME: NOMADIS
VINTAGE: 2017
CULTIVARS: CINSAUT (70%)
PINOTAGE (30%)
ALCOHOL: 12,5% vol
STYLE: Complex light to med bodied red. Vin Natural.
Focus on the delicate terroirness of old bushvine Cinsaut from poor sand soils and the fruit complexity from a touch of light bodied Pinotage, made with wholebunch ferments.
To be enjoyed slightly cool (+- 16°C).
Drink now preferably but will keep.
BOTT. MADE: 835 (750 ml)

BACKGROUND:

Cinsaut meets Pinotage, a quenching light natural dry red wine. Blend of old Bredell bushvine Cinsaut(+47y) and old Bredell bushvine Pinotage(+47y) from the lower foothills of the Helderberg (W.O. Stellenbosch), both dryfarmed and sustainable approach. Very close proximity to the ocean shore.

VINEYARDS AND SOILS:

Both vineyards selected have roots in deep, sandy, decomposed granite soils without the usual duplex clay layer, rendering a more oxidative state of the roots and the ability to pick the grapes of these cultivars earlier for a fresh and vibrant, quenching yet complex natural red wine. All handpicked grapes into small lugboxes early in the morning. Picked for its natural delicate acidity levels.

WINEMAKING:

Mostly combinations of wholebunch macerations combined with destemmed and foot trotted portions with minimal extraction (just hand soaking of skins) ...rather an infusion. Natural slow&long spontaneous fermentation for 2 weeks before basket pressed by hand. Gravity filled into old neutral french oak barrels and aged on the primary as well as malo lees for 6 months. Gravity racked from barrel a few days before bottling. No additives or alterations to the juice or wine, except trace amounts of sulphites. No filtration and no fining.

