

# SCIONS *of* SINAI

*Pure wine. Crafted by Bernhard Bredell*

## FÉNIKS 2018



### DETAILS:

PRODUCER: SCIONS OF SINAI WINES  
COUNTRY: SOUTH AFRICA  
REGION: HELDERBERG (W.O. STELLENBOSCH)  
TRADENAME: FÉNIKS  
VINTAGE: 2018  
CULTIVARS: PINOTAGE (100%)  
ALCOHOL: 11,5% vol pH 3.35 TA 6.5 g/l

STYLE: A Lighter naturally vinified style of Pinotage. Focus is on the purity this variety has to offer on sand soils. Vibrant magenta to light red hue. Nose is fragrantly floral (Peonies) with pomegranates, wild berries and melon. Freshness from some herbal and tomato leaf notes. Light, but lengthy with a savoury minerality. Bone dry and keen natural tangy acidity from this cooler 2018 vintage.

BOTT. MADE: 810 (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 soil type. Capturing Old vine Pinotage from sand/silica rich soils.

### VINEYARDS AND SOILS:

Made from a single vineyard site and soil type in the lower parts of the Helderberg, WO Stellenbosch. These special bushvines are 44+ years old and dryfarmed on deep well drained sandy, withered granite and quartz soils, absent of any clay (which is scares for Pinotage, especially in Stellenbosch). High silica content in this sand promote the floral fragrance side of Pinotage and produces finer tannin and lighter tannin. The vines 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. Exceptionally healthy fruits in 2018 vintage with smaller berries than 2017. Picked at an earlier ripeness spectrum before the vines undergo too much stress.

### WINEMAKING:

Gentle hand in the cellar and no pigéage. Just soaking the skins/grapes in to leach out the terroir in a long natural fermentation rather than grinding the tannins out. No adjustments were made to its pure state and fermented at ambient cellar temperatures. A complex combination of wholecluster and destemmed grape portions. Gently basketpressed by hand. The fermented wine spends around 13 months on its lees in older (4<sup>th</sup> fill) French oak barrels and from there gets blended with another gravity settling before handbottled without filtration.