

SCIONS *of* SINAI

Pure wine. Crafted by Bernhard Bredell

GRANIETSTEEN 2018



DETAILS:

PRODUCER: SCIONS OF SINAI WINES
COUNTRY: SOUTH AFRICA
REGION: HELDERBERG (W.O. STELLENBOSCH)
TRADENAME: GRANIETSTEEN
VINTAGE: 2018
CULTIVARS: CHENIN BLANC (100%)
ALCOHOL: 12% vol pH 3.3 TA 8 g/l

STYLE: A saline driven style of Chenin. Med bodied and bone dry with lean natural acidity (uniquely high in acid from its cooler climate location). Focus on expressing Chenin blanc's complex flavours and fragrance aquired by its site, soiltype and vine age. Some skin soaking before fermentation. Mid gold to bright yellow hue. Nose of yellow fruits, green apple and pineapple. Freshly baked bread, spicy black ginger with a slight wild honey oxidative note, but in a fresh way. Invigoratingly vibrant and savoury, but lean, palate. Some waxyness with keen grippyness. Will age well over the next few years.

BOTT. MADE: 812 (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 giving savouryness and invigorating grippyness to it. 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 47+ 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 South Atlantic ocean (the closest SA has). 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. Exceptionally concentrated and healthy grapes in 2018. Smaller berries than 2017 with almost a sea saltyness in the skins.

WINEMAKING:

100% destemmed and skin soaked before fermentation. 2018 spent a few extra days on the skins than 2017 to fill out a higher acidity edge from this cooler vintage. Gently basketpressed by hand after 6 nights on the skins and let to ferment naturally in old french oak barrels till bone dry. No adjustments were made to its pure state and fermented at ambient cellar temperatures. The fermented wine spends around 10 months on its lees in older (4th fill) French oak barrels and from there gets blended with another gravity settling before handbottled without filtration.