

# SCIONS *of* SINAI

*Pure wine. Crafted by Bernhard Bredell*

## SWANESANG 2018



### DETAILS:

PRODUCER: SCIONS OF SINAI WINES  
COUNTRY: SOUTH AFRICA  
REGION: HELDERBERG (W.O. STELLENBOSCH)  
TRADENAME: SWANESANG  
VINTAGE: 2018  
CULTIVARS: SYRAH (100%)  
ALCOHOL: 13% vol pH 3.45 TA 5.5

STYLE: Oldworld, med bodied. Focus on the purity Syrah can offer with soft grainy lighter tannins and spicyness. Deep magenta to light purple hue. Nose of black olives, black peppercorns, meaty with some freshness from wild berries and dried herbs. Savoury, but lean and pure on a long follow. Bone dry with keen acidity.

BOTT. MADE: 870 (750 ml)

### BACKGROUND:

Syrah (100%). Curated to highlight the uniqueness of these specific vines and soil type fit to this cultivar and clone. 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 Syrah from a unique vineyard and terroir on the south-west slopes of the Helderberg mountain. 2018 holds an exciting new vineyard, other than the one from 2017 that has been pulled out.

### VINEYARDS AND SOILS:

Made from a single vineyard site and soiltype on the south-west slopes of the Helderberg Mountain, WO Stellenbosch. Ample aged vines planted at a higher altitude on mountain granite and iron rich soils. Long and slow ripening on these more clay duplex layered soils and cooler makro climate. Overlooks the South Atlantic ocean nearby and influenced heavily by chilling oceanic winds, daily. Grapes were hand harvested into lugboxes early in the morning. Healthy grapes in the dry 2018 vintage.

### WINEMAKING:

Keeping it gentle in the cellar. A blend between two separate fermentations. One half was done with 100% stems intact with the grapes, crushed and foot trotted, and the other half only 30% wholeclusters and rest destemmed. Natural spontaneous fermentation that lasted over 2 weeks and left for 1 week post fermentation. Then basket pressed directly to barrel and aged on its lees for 10 months in old (5<sup>th</sup> fill) french oak barrels. Blended and gravity settled before being hand bottled without fining or filtration.