

# SCIONS *of* SINAI

*Pure wine. Crafted by Bernhard Bredell*

## SEÑOR TALLOS 2018



### DETAILS:

PRODUCER: SCIONS OF SINAI WINES  
COUNTRY: SOUTH AFRICA  
REGION: COASTAL (STELLENBOSCH X VOOR PAARDEBERG)  
TRADENAME: SEÑOR TALLOS  
VINTAGE: 2018  
CULTIVARS: GRENACHE BLANC (60%) / CHENIN (40%)  
ALCOHOL: 12% vol

STYLE: Classified as a Skin MACERATED white wine (not to be confused with Skin CONTACT as this wine spends its fermentation on the white skins till fermented dry – in this case, 28 days before basket pressed). Tea leaf fragrance with undertones of honey, citrus, brazilnuts and sourdough. Complex savoury white/orange wine with grainy tannins that cements the flavour around the mouth. Balanced medium acidity creating focus and length on the follow. Flavours of lemongrass tea, apple and ginger.

BOTTLES MADE: 760 (750 ml)

### BACKGROUND:

Often white varieties have so much more to offer us. Traditionally white wines were left to have longer time on the skins to truly capture a unique flavour.... somewhere in modern winemaking development this approach got left behind and focus was shifted to a dogmatic clean, clear faintly flavoured and acidic white wine most people are familiar with today. This isn't one of those. Señor Tallos is a celebration of two great white varietal vineyards and the unique flavours their terroir has rendered in their skins and made to capture it in a tasty complex and still quenching wine. Call it Skin Macerated white or Orange wine, but essentially Señor Tallos doesn't abide by stereotypes.

### VINEYARDS AND SOILS:

Grenache blanc - Voor Paardeberg decomposed granite on clay. VSP trained vines (10y old). This area experiences a cooler night temperature and wind than it's better known surroundings (like Paarl etc.) making the flavour development more intense and earlier present and keeping a decent acidity with the granite soils. Chenin blanc - Decomposed granite sandy soil on mother rock granite. Old Dryfarmed bushvines (46y old) close to the South Atlantic Ocean.

### WINEMAKING:

In the cellar creativity with natural winemaking spices things up. GB Grapes were treated as a semi-carbonic fermentation (wholebunches) in an inert stainless-steel fermentation vessel for 3 weeks. After fermentation the Grenache blanc was manually basket pressed, separating the skins and stems from the wine. This wine then got put onto Chenin blanc fermented skins in another vessel, for one week, and slightly stirred to soak. Basket pressed again and into old french oak 225L barrels where it was aged on its lees for 6 months before bottling (unfiltered and unfinned). 20% of this Grenache blanc was aged under Flor (like a fino sherry or Jura white). Blended with the Chenin blanc portion a few days before bottling. No additives throughout the making, only trace amounts of sulphur added before bottling. The wine is stable dry fermented and malo lactic fermentation has finished before bottling. Chenin portion was fermented on its destemmed skins for 4 weeks before putting into barrel as well.