



HELDERVALLEI 2019



DETAILS:

PRODUCER:	SCIONS OF SINAI WINES
COUNTRY:	SOUTH AFRICA
REGION:	LOWER HELDERBERG (W.O. STELLENBOSCH)
TRADENAME:	HELDERVALLEI
VINTAGE:	2019
CULTIVARS:	CINSAUT NOIR (100%)
ALCOHOL:	12 % vol RS: 1.8 g/l pH: 3.55 TA: 5.1 g/l
VINEYARD:	0.5 ha demarcated at Rustenhof Farm, Firgrove Single Vineyard (registered in 2019) Planted in 1988 by Anton & Pieter(Snr.) Bredell Bushvines, closest to Ocean in WO STELLENBOSCH Crop +-2.2 kg per vine +-3000 vines per ha
BOTT. MADE:	524 (750 ml)

VINTAGE:

Climate wise we experienced more rain than the preceding 3 year drought, at stranger times during vineyard growth phases. Still the peak of the droughts effect was felt. Rain not increasing yeild, but which accelerated vegetative growth and lowered the waterstress from previous vintages. Then even more cool temperatures were experienced during ripening than previous vintages and this had a major positive effect on slowing down processes in the vine at crucial times. Very little warm to hot days during January and early Feb, when Sinai Hill area is at its peak for ripening, gave excitement towards the taste of the berries. Smaller berries again, but with great acidity and earlier flavour concentrations with a lovely balance and elegance which bodes well for quality. The vines also seemed more relieved from the past few years' drought in the post harvest phase. Difficult picking windows. Lovely perfume and structure that played out to the wine.

VINEYARDS AND SOILS:

The Heldervallei Cinsaut vineyard is a single demarcated vineyard in Southern Stellenbosch, Lower Hedlerberg area close to Firgrove. On the South East slope of Sinai Hill, nearby False Bay shore at 4km away. Dry farmed Bushvines, planted in 1988 by Anton & Pieter (Snr.) Bredell. Soils here are decomposed granite with iron fericrete pebbles, sandy at top with slight pink clay in subsoils. Also rare being in a Maritime macro climate for Cinsaut. Unique perfume and flavored grapes.

WINEMAKING:

Keeping it gentle in the cellar. All grapes are handpicked in small lugboxes. A blend between separate fermentations, all by natural occurring yeast from the vineyard itself. 70% stems intact with the grapes, crushed and foot trotted, and the rest destemmed, portion was extended post ferment skin time. No punch downs. Working on delaying the fermentation time naturally. Submerged cap and slow extraction. Spontaneous fermentation that lasted almost 2 weeks. Basket pressed directly to barrel and aged on its lees for 10 months in old (4th fill) french oak barrels.