

SCIONS of SINAI

Pure wine. Crafted by Bernhard Bredell

NOMADIS 2019



DETAILS:

PRODUCER: SCIONS OF SINAI WINES
COUNTRY: SOUTH AFRICA
REGION: HELDERBERG (W.O. STELLENBOSCH)
TRADENAME: NOMADIS
VINTAGE: 2019
CULTIVARS: CINSAUT (95%) WITH A TOUCH PINOTAGE (5%)
ALCOHOL: 11,5% vol RS: 1,6 g/L pH: 3.54 TA: 5 g/L

STYLE: Celebrating the essence of old vine Cinsaut, a thin skinned variety, on sand soils close to the ocean. Light, elegant and delicate red with complexity and grainy tannins cementing a long follow. Silica rich topsoils highlighting a perfumy nose with the dryfarmed lower yielding old bushvines' roots creating concentration and tasty flavors. Touch of earlier harvested Pinotage complimenting the Cinsaut by adding length on the follow and cements another dimension to this light red.

BOTT. MADE: 2823 (750 ml)

BACKGROUND:

Cinsaut noir, with only a touch Pinotage. The aim is to curate the uniqueness of these two vineyards sharing the same soil type and maritime climate fit to these cultivars for a lighter style by nature of the vineyard's conditions. Aiming at a pure expression of the cultivars 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 Cinsaut and Pinotage from oxididative soils aka sandy with high silica content. With the harvest decided solely on the vibrant flavour and acidity to be in place as supposed to sugar ripeness, and then have that complimented with weightless complexity all the way through the vinification to the glass.

VINEYARDS AND SOILS:

Rooted in a light textured sandy soil from decomposed granite and silica fragments. Giving the soil and roots more breathability and secures high fragrance and flavour development earlier on in the ripening. Also located just off the shoreline of the South Atlantic, False bay (3km) making the day temperstures cooler than the deeper inland Stellenbosch. Always handharvested in the cooler early morning hours.

WINEMAKING:

Gentle hand in the cellar and no pigéage. 60% of the Cinsaut underwent a fermentation with wholebunches intact (undestemmed), with the other portions wholeclusters stomped by clean barefeet. Manually basket pressed after a long slow natural fermentation and placed into old French oak barrels. Malo in barrel and aged on its lees for 6 months before blending and bottling (unfiltered and unfined). No additives or manipulations to the juice or wine, just pure wine with small amounts of SO2 used as aid before oxygen vulnerable hand bottling. The Pinotage portion, 100% was semi-carbonic wholebunch fermentation that lasted through a long and steady natural fermentation. Basket Pressed into old French Oak barrels where it underwent malo and aged on its lees for 6 months as well.