

SCIONS of SINAI

Pure wine. Crafted by Bernhard Bredell

SEÑOR TALLOS 2019



DETAILS:

PRODUCER: SCIONS OF SINAI WINES
COUNTRY: SOUTH AFRICA
REGION: W. Cape (Stellenbosch x Klein Karoo)
TRADENAME: SEÑOR TALLOS
VINTAGE: 2019
CULTIVARS: CHENIN (60%) / GRENACHE BLANC (40%)
ALCOHOL: 12% vol RS: 1,9 g/L pH: 3.50 TA: 5,24 g/L

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, 25 days before basket pressed). Fragrance of lemon tea with undernotes of honey, citrus, brazilnuts and sourdough. Weightlessly complex savoury skin macerated white wine with grainy tannins that cement a lasting flavour persistence. Integrated natural acidity creating focus and length together with the great textural feel orange wines bring for food pairings. With a flor aged component adding another dimension.

BOTTLES MADE: 853 (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 and more texture.... 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 as “fresh” 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 slightly textured white/orange wine. Call it Skin Macerated white or Orange wine, but essentially Señor Tallos doesn’t abide.

VINEYARDS AND SOILS:

Grenache blanc – Semi-Arid Klein Karoo region, close to Meiringspoort’s rocky Schist hills. Younger vines, 2011 planted, with roots in shale and schist derived soils. This area experiences drought and harsh times like non other, making the flavour development more intense and earlier present. Chenin blanc - Decomposed granite sandier soil on mother rock granite. Stellenbosch bushvines (46y old).

WINEMAKING:

In the cellar creativity with natural winemaking spices things up. GB Grapes were treated as a semi-carbonic fermentation (wholebunches) in an inert fermentation vessel for 2 weeks. After fermentation the Grenache blanc was manually basket pressed, separating the skins and stems from the wine. This wine then goes onto Chenin blanc fermented skins in another vessel for some extra extraction 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 unfined). 35% of this Chenin blanc was aged under Flor (like a fino sherry or Jura white). Blended with the other portions a few days before bottling. No additives throughout the making, only trace amounts of sulphur added before bottling to aid with oxygen vulnerable handbottling . The wine is stable dry fermented and malo lactic fermentation has finished before bottling. The straight Chenin portion was fermented on its destemmed skins for 4 weeks.