



## SWANESANG 2019

### DETAILS:

PRODUCER: SCIONS OF SINAI WINES  
COUNTRY: SOUTH AFRICA  
REGION: LOWER HELDERBERG (W.O. STELLENBOSCH)  
TRADENAME: SWANESANG  
VINTAGE: 2019  
CULTIVARS: SYRAH (100%), Clone SH1A (some 9C)  
ALCOHOL: 12.5 % vol RS: 1.7 g/l pH: 3.2 TA: 6.6 g/l  
VINEYARD: 0.5 ha demarcated at Seelug Farm, Firgrove  
Single Vineyard (registered in 2019)  
Planted in 1999 by Koos Bredell  
Bushvines, closest to Ocean in WO STELLENBOSCH  
Crop +1.3 kg per vine  
3650 vines per ha, Treinspoor planted  
BOTT. MADE: 1204 (750 ml)

### VINTAGE:

Climate wise we experienced more rain than the preceding 3 year drought, at stranger times during vineyard growth phases. 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.

### VINEYARDS AND SOILS:

The Swanesang Syrah vineyard is a single demarcated vineyard in Southern Stellenbosch, Lower Hedlerberg area close to Firgrove. On a slight ridge facing the nearby False Bay shore at 4km away. Bushvines, planted in 1999 by Koos Bredell on these decomposed granite well drained soils in "treinspoor" fashion. On a farm called, Seelug. Two clones are interplanted on the farm, clone SH1A (spice, structure as well as balanced crop) the majority and a small portion clone 9C (bringing primary Syrah cultivar characters and good acidity).

### 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. Half was done with 70% stems intact with the grapes, crushed and foot trotted, and the other half only 40% wholeclusters and rest destemmed. No punch downs. Submerged cap and slow extraction. Spontaneous fermentation that lasted over 2 weeks and left for 1 week post fermentation. Basket pressed directly to barrel and aged on its lees for 11 months in old (5<sup>th</sup> fill) french oak barrels.

