GRAMADOELAS - SCIONS OF SINAI

Coastal Region

APPELLATION: Klein Karoo

BLEND: Grenache Blanc

WINEMAKER: Bernhard Bredell

VINEYARD:

Gramadoelas is a remotely located registered Grenache blanc single vineyard, planted by Hannes Wiehan in 2009, far to the east of the Western Cape in Klein Karoo. At 450 metres above sea level, tucked away between schist and sandstone hills close to Swartberge, behind the Outeniqua Mountains which shields it from the South Coasts Indian Ocean. Conditions are dry and arid with low pH soils, it can feel quite like a desert. Soils are decomposed schist and shale red loam/clay soils with coarse rock fragments in places

VITICULTURE:

Bernhard doesn't own the vineyards but works closely with the owners and is allowed to manage his own plots. He works organically and sustainably but is not certified. Sites are dry farmed and weeded by hand around the vines. Lush cover crops grown between the rows suppressing unwanted weeds.

WINEMAKING:

Grapes are handpicked in the cool morning and transported as whole-bunches in 18kg boxes to the winery. 100% was Destemmed into tank, left on skins at a low temperate and inert conditions for 2 nights before being basket pressed, naturally settled out the rough fragments/lees overnight then put into old 225 litre French oak barrels to spontaneously ferment over a long slow period until bone dry. The wine is left on its lees for 9 months in barrel. No MLF occurs, preserving the acidity along with the subtle texture from the lees and little skin time. Wines are bottled after careful racking, unfiltered and unfined.

WEBSITE: https://scionsofsinai.com/

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

Textured and tangy. At a refreshing light in alcohol some lees contact adds weight. Zesty citrus and ripe pear flavours, a savoury herbaceous finish balanced by sherbety acidity.