

NOMADIS - SCIONS OF SINAI

Coastal Region



APPELLATION: Stellenbosch

BLEND: Cinsault (95%), Pinotage (5%)

WINEMAKER: Bernhard Bredell

VINEYARD:

Grapes come from a maritime microclimate in the Lower Helderberg, located just off the shoreline of False bay (3km away) making the day temperatures cooler than inland Stellenbosch. Soils are light textured sand formed from decomposed granite with silica fragments. Both vineyards are dry-farmed and registered as old vines. They were planted in 1975 and 1976 by brothers, Koos and Pieter Bredell.”

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 of the morning. 60% of the Cinsault underwent whole-bunch fermentation, the other portion was foot-stomped before fermentation. Wines are basket pressed after a long slow natural fermentation, and transferred into old French oak barrels. The wines undergo malolactic fermentation in barrel and age on lees for six months before blending. The Pinotage portion undergoes a long and steady natural semi-carbonic whole-bunch fermentation, before being basket pressed into old French oak barrels where it underwent malo and aged on its lees for 6 months. All the wines are blended and bottled unfiltered and unfined with a touch of sulphur.

WEBSITE: <https://scionsofsinai.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Aromatic wild berries and blackcurrant combined with spicy elements. Juicy with medium tannins with great flavour intensity on the finish.