

# FÉNIKS - SCIONS OF SINAI

Lower Helderberg



**APPELLATION:** Stellenbosch

**BLEND:** Pinotage

**WINEMAKER:** Bernhard Bredell

**VINEYARD:** \_\_\_\_\_

The vineyard is a single demarcated site in southern Stellenbosch, in the Lower Hedlerberg on the foot of the Granite Sinai Hill. The climate is Mediterranean but with a maritime influence from False Bay shore 3.5km away. The dry farmed bush vines were planted in 1976 by Koos and Pieter Bredell and are registered as old vines. Soils are well drained sandy silica, rich in granite.

**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. 70% of the grapes are kept whole-bunch and are gently foot-trodden before fermentation, the rest are destemmed. Wines are basket pressed after a two week natural fermentation, and transferred into old French oak barrels. The wine underwent malo and aged on its lees for 11 months. All the wines are bottled unfiltered and unfinned with a touch of sulphur.

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

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

Berries and bramble leaf aromas over the scent of earth after the rain, the palate is lean and refreshing, carrying those berries, but with a spine of minerals and a fresh finish.