

SWANESANG - SCIONS OF SINAI

Lower Helderberg



APPELLATION: Stellenbosch

BLEND: Syrah

WINEMAKER: Bernhard Bredell

VINEYARD: _____

The vineyard is a single demarcated site in southern Stellenbosch, in the Lower Helderberg on a low ridge. The climate is Mediterranean but with a maritime influence from False Bay shore four kilometres away. The dry farmed bush vines were planted in 1999 by Koos Bredell. There are two clones: the majority is SH1A known for spice, structure as well as balanced crop, and a small portion of clone 9C with typical Syrah characters and good acidity. Soils are 'treinspoor' well drained decomposed 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. There are two separate fermentations: half of the grapes are kept 70% whole-bunch, and the other half are 40% the remaining grapes are destemmed. Grapes are gently foot-trodden before fermentation. Wines are basket pressed after a two week natural fermentation, and on week on solids, then 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: _____

A pure, almost raw Syrah with top notes of blackberries, dark cherries, violets, black olive and white pepper. Elegant on the palate 40% with a lifted layer of freshness, powdery tannins, and a delicate structure.