

ATLANTIKAS - SCIONS OF SINAI

Lower Helderberg



APPELLATION: Stellenbosch

BLEND: Pinotage

WINEMAKER: Bernhard Bredell

VINEYARD: _____

Grapes come from bush vine Pinotage planted just off the shoreline of the South Atlantic, near False Bay. The site has a high diurnal range, with daytime temperatures cooler than inland Stellenbosch and ocean winds during the growing season. Soils are well drained, light textured sandy topsoil composed of decomposed granite and silica fragments.

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: _____

The vineyard is harvest in two tries, four days apart. 54% of the grapes are fermented whole-bunch in open top vessels. 36% is de-stemmed, left on skins for three hours before pressing and fermentation separately in tank (without skins). The final 10% was fermented destemmed and fermented in open top vessels. Ferments are handled gently with no punching-down. Once fermentation has finished the wines are manually basket pressed and blended. The resulting blend is allowed to go through malo while ageing on lees for eight months before racking and bottling unfiltered and unfined. The wine has trace amounts SO2 (less 20ppm total).

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Cherry, cranberry and raspberry plus a subtle herbal note on the nose while the palate is light-bodied, juicy and fresh with a slight earthy quality to the finish.