

SEÑOR TALLOS - SCIONS OF SINAI

Coastal Region



APPELLATION: Coastal

BLEND: Chenin Blanc (51%), Grenache Blanc (49%)

WINEMAKER: Bernhard Bredell

VINEYARD: _____

The Chenin Blanc comes from 40-year-old dry framed bush vines in an Atlantic influenced site in Stellenbosch with decomposed granite soil over granite and clay. The Grenache Blanc comes from the Voor Paardeberg vineyard also on decomposed granite sandy topsoils over clay. Both vineyards have good air-flow during ripening, giving healthy grapes and skins.

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.

WINEMAKING: _____

The two varietals are fermented separately. The Chenin Blanc is fermented whole berry on skins for 4 weeks in neutral oak with natural yeasts. The Grenache Blanc is whole bunch (semi-carbonic) fermented for two weeks in stainless steel, then basket pressed and stirred into a Chenin Blanc ferment. After two weeks the blend is basket pressed into old 225l French oak, where it ages on lees for seven months. 70% of the wine is aged under flor and blended with the rest a few days before bottling, without fining or filtration

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Light, textured and savoury with citrus, almonds and lemongrass flavours, fine textured tannins and a long saline finish.