

# HELDERVALLEI - SCIONS OF SINAI

Coastal Region



**APPELLATION:** Stellenbosch

**BLEND:** Cinsault

**WINEMAKER:** Bernhard Bredell

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

This Cinsault comes from a single, dry-farmed vineyard planted in 1988 by Bernhard's uncle, Anton 'Onderplaas' Bredell. Soils are decomposed granite which are high in quartz, with moderately shallow clay that allows good water retention. The vineyard is not too fertile, allowing just enough vine stress and has a relatively cool, maritime climate with False Bay just 4 kilometres away.

**VITICULTURE:** \_\_\_\_\_

Bernhard 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 and transported to the winery. 30% of the grapes are left wholecluster while 70% are destemmed. They are then basket-pressed into open top neutral oak barrels. The wine ages on fine lees in old 400 and 225 litre oak barrels for ten months. Wines are bottled without fining, filtration and just a touch of SO<sub>2</sub>.

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

This wine is suitable for vegans and vegetarians.



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

Concentrated and pure red cherry, blackberry and red, unripe plum fruit are complimented by fynbos and dried tarragon notes. Complex, serious Cinsault.