

THE SADIE FAMILY WINES PTY LTD
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Columella 2000

Vineyards: Swartland Mountain Areas
Grapes : Syrah (100%)
Soils: Various – Granite – Slate – Clay – Gravel

Vinification: Hand sorting of each individual berry for the entire production in small “strawberry” cases. Fermentation in 2000 litre open wooden fermenters. Fermentation of about three weeks at a temperature of 24 °C and then a maceration post fermentation of another three weeks. Pressing takes place in an old basket press and the wine is transferred directly to barrel for malolactic fermentation.

Oaking: French oak barrels, Bordeaux Traditional selection. Tight grain. The aging takes place for 18 months on the lees and then we rack and an additional six months of aging on the fine lees. Total time spend is two years. 40% New.

Analysis:
Alcohol 13.85%
Residual Sugar 1.8 g/Liter
pH 3.48
Total Acidity 6.3 g/Liter
Total Sulphites 80mg/Liter

2000 - this was a vintage of extreme elegance and class. A vintage that in the modern age will not recognize as much as the wine was more restrained and aristocratic. More in our personal preference of style. The wine is extremely complex now and because of its fresh acidity should age well for up to 15 years. A vintage about *elegance & fresh fruit flavor*.

Average yield for vintage is 20 - 24 hl/Ha.