

THE SADIE FAMILY WINES PTY LTD
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Columella 2006

Vineyards: Swartland Mountain Areas
Grapes : Syrah (80%) & Mourvèdre (20%)
Soils: Various – Granite – Slate – Clay – Gravel – Chalk/Quarts Mixture

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. About 60% new.

Analysis:
Alcohol 14.5%
Residual Sugar 1.85 g/Liter
pH 3.58
Total Acidity 5.85 g/Liter
Total Sulphites 75 mg/Liter

2006 – This vintage was quite calm and collected as a measure. We did not experience any of the normal drought or extreme heat conditions. Everything passed by in the most normal of Swartland conditions. It is a very classic vintage for the region. We started to pick and most vineyards ripen in perfect calculated order and the harvest just came in very controlled. For us the 2006 vintage resulted in a wine of great classic expression of the region. The fruit spectrum is darker than the normal with more of the riper black fruit definition on the wine. The unique parameter of this vintage, is the **better defined silky tannins** and possibly an even **denser inner core**. Aromatically it shows a bit more in the darker spectrum than the 2005 which had a more purple edge to it of spicery herbal flavours, which in the 2006 is rather more a black berry cassis aspect and dark olive of nature, the structural density of this vintage follows through in the long finish of the wine.

Average yield for vintage is 10 - 16 hl/Ha