

THE SADIE FAMILY WINES PTY.LTD

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## *Columella 2009*



Vineyards: Swartland Mountain Areas

Grapes : Syrah 75% & Mourvèdre 23% & Grenache 2%

Soils: Various – Granite – Slate – Clay – Gravel - Chalk

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 ageing takes place for 12 months on the lees and then we rack and an additional year of ageing takes place in big oval casks (Foudre) on the fine lees. Total time spent is two years prior to bottling.

Analysis:

Alcohol	14.1%
Residual Sugar	1.6 g/Liter
pH	3.45
Total Acidity	6.2 g/Liter
Total Sulphites	76 mg/Liter

The 2009 vintage in the Swartland was of truly great stature; we actually had a little downpour of rain halfway through the vintage which helped a lot in terms of stress relief for the late ripening vineyards.

This meant perfect levels of ripeness across the early and late varieties.

The 2009 Columella shows **very spicy and immense fresh red fruit flavours** on the aromatics with some very delicate violet notes.

On the palate the wine's **tannins** are extremely **well defined** in terms of the same characteristics that one finds on the nose carrying through as well as a great all round freshness and lingering aftertaste. The marginal cooler season also preserved more acidity and freshness and this vintage should age extremely well over the next 20 years +. Enjoy!

Average yield for vintage is 13 - 22 hl/Ha