

THE SADIE FAMILY WINES PTY LTD.

P.O. BOX 1019, APRILSKLOOF ROAD, 7299, PAARDEBERG, MALMESBURY, SOUTH AFRICA

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EBEN'S IMPRESSIONS: THE 2017 SELECTION

SIGNATURES

Columella 2015

The 2015 Columella is in many ways the coming together of an array of elements and a strong expression of our quest to produce a wine that will be as true to the region as possible, rather than one that expresses personal preferences.

This wine is a bit more inverted and austere and deeply earthed; and it speaks more of this place. The wine is “grounded” and it is only after a while in the glass that the perfume flavours with an underlying dark graphite edge start to take over the initial, very earthy flavours. The tannins of the wine are tightly coiled up and the wine honestly just needs time and patience. Columella 2015 has a very good overall equilibrium and good acidity.

From the 2010 harvest onwards the Columella wines need more time in their youth, or else decantation for at least 2 hours if opened prior to 5 years of age.



Palladius 2015

This is the first vintage we released from the newly built Palladius fermentation cellar and is only made up from the components in the clay amphorae and the six concrete eggs. The major goal is to try and get the maximum volume of compact fruit and texture together with the best potential volume of acidity and freshness. Compared to many white wines, the Palladius is more phenolic and textured and best enjoyed with food.

Reg. 2007/005402/07

V.A.T. 4180238620

Director: E Sadie

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From the outset the 2015 just beamed complexity and the wine travels from very mineral and salty aromas to more of your bigger peach skin stone fruit aromas and finally tapers off into a cordial lime and quince edge. The fruit never shows any real aspects of full ripeness even though the grapes were picked at full ripeness. The ageing just preserves more of the fresher aspects and the wine finishes razor sharp on the palate. Age this wine, please. We know it is a white, but age it!

OLD VINE SERIES

Skerpioen 2016

The 2016 Skerpioen came in slightly riper than in previous years, mainly on account of the drought and less soil moisture, but for some mystical reason the wine still retained very good levels of acidity. In some ways the same mineral and salty aromas are very pronounced and the wine finishes with a clear, flinty edge.

Skurfberg 2016

This is possibly, to date, one of the vintages which showed the greatest equilibrium from the outset: from the completion of fermentation to being bottled. The vineyard displays its usual stone fruit aromas; and again a minerality and granular tannins with a line of acidity that just bind everything together. We are confident that this Skurfberg will age well and we do suggest decanting during the first 5 years.

Voetpad 2016

The Voetpad always surprises us with its overall balance and this vintage is no exception: even though it is a co-planted vineyard with so many different grapes and one would expect some edges, the growing-together-for-a-century probably evens out all edges of difference. This vintage has the associated flavours of straw bales, lanolin and anise aromatics alongside some very ripe peach flavours. The palate is extremely strict in terms of the defining tannins being quite affirmative at this stage, but is still balanced with a savoury finish. A whole world is to be found in this wine.

Kokerboom 2016

This is the most difficult parcel of vines to capture with perfect ripeness in any year. The Semillon in the Clanwilliam region sometimes ripens with a 1% raise in alcohol per day and the reality is that this parcel requires to be picked at full ripeness to truly exhibit its character. In 2016 the wine did manage to get to full ripeness and it now exhibits green beans and traditional waxy Semillon flavours with some flinty undertones. Kokerboom 2016 is fully textured and has massive volume and beaming, fresh acidity on the palate. This wine seriously needs decantation in the first 5 or so years after release.

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Mev. Kirsten 2016

The 2016 vintage was the second proper crop we have had in about 10 years and the volume of the canopy growth of the vines, and basically everything else, is starting to get into true balance – a balance that is carried through to the wine... what a great feeling!

This is Chenin Blanc in its older school of expression and more eccentric of nature. In this vintage the more tropical and big ripe stone fruit and secondary aromas rise to the foreground, but at relatively lower ripeness in alcohol. That, combined with a very fresh and retained acidity, makes for a savoury finish and amazing length and tannin.

Soldaat 2016

In this vintage the drought caused the fruit to ripen slightly more than usual and this is the first bottling of the Soldaat that reached more than 13.2% alcohol and finally finished with 13.7%. So, at about half a degree of alcohol more, the wine displays slightly deeper flavours as opposed to just the beaming red fruit it normally does. The wine is also much more earthy and has an overall savoury balance.

The bright red fruit and transparency of the wine are still all there. The overall feeling is that of just more “wine”... and that’s about it!

Pofadder 2016

Cinsaut has a very thin skin and is prone to sunburn, so we opted to pick slightly earlier and ended up picking this vintage very “fresh” on a first impression, but the resulting wine still ended up with 13.5% alcohol and did gain the needed volume and mid-palate weight. The wine is very bright and has super red fruit and a linear, very strict character - almost like being on a tightrope - and then it just follows through with amazing texture and firm tannins. We are grateful for this wine and its expression; and unfortunately there is just very little available this vintage.

Treinspoor 2016

Tinta Barocca is the grape with the official passport for being a resident of the Swartland: it has been here for a long time and will remain, since it has an amazing ability to capture the Swartland terroir. Unlike some of the other varieties that enjoy greater familiarity in terms of South African wine preferences, it is a bit of an outsider... which it really should not be.

It is always a deeper wine with much more time required in ageing.

This vintage is dark, black graphitic with anise and just massive earthy notes like freshly ploughed earth. It then trickles into the fruit aromas, but is austere from the outset and needs time in the glass. The tannins, as always, are firm and at 13.2 % alcohol it is just like a person who seems to be a lightweight, but who has a massive punch!

Please age or decant.

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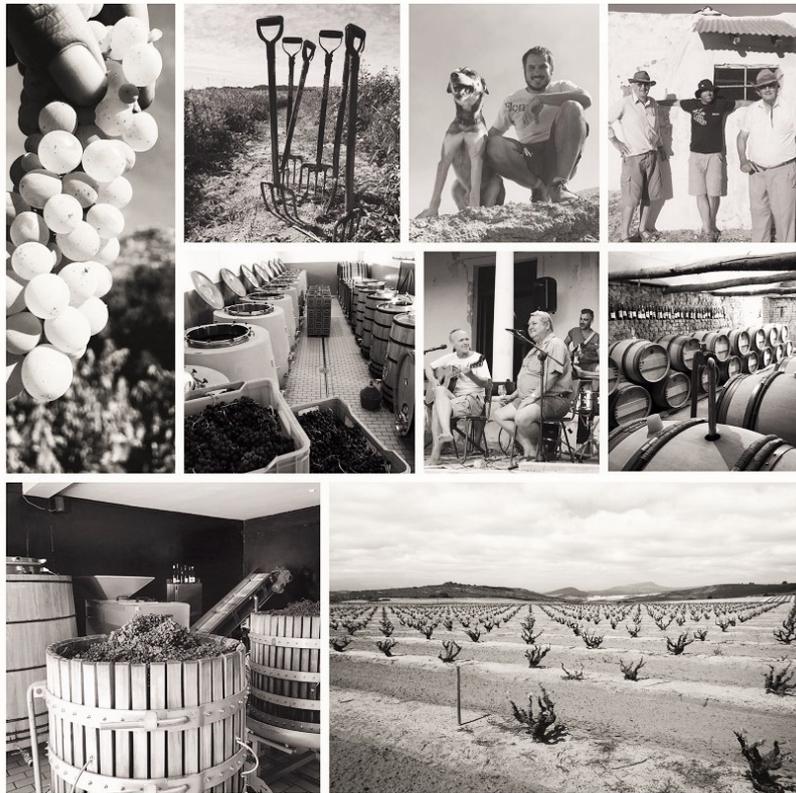
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Conclusion: The 2016 vintage came on the back of one of our driest seasons recorded in the last century and in the cellar it came down to incredible stress and the management thereof; and the ability to move at fast to supersonic speed at times to get the fruit picked at the last moment, without getting to over-ripeness. At the time of harvest we were not all too positive about the vintage, but it turned out 200% above expectations and the result is humbly and gratefully accepted.

We have just picked 2017 on the back of that same drought and that is a completely new story which we will only be able to tell and drink next year.

The Signature wines, always being a year older at release, is from the 2015 vintage, one that was just spectacular.



We also finished the co-planting of different selections of Grenache, Carignan, Cinsault, Counoise, Terret Noir, Alicante Bouchet, Pontac and Tinta Barocca and the vines survived one of the driest summers ever, something we are so grateful for. We have also planted some Grenache and Chenin Blanc (and some of the other usual suspects) on the West Coast and in time these will come into production. We are eagerly awaiting that day, since they were all established in very unique sites.

Enjoy the 2017 release!

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