



THE
SADIE FAMILY
RELEASE

2020



THE SADIE FAMILY WINES PTY LTD

RELEASE 2020

VINEYARDS

-  **Location**
Citrusdal Mountains – Olifantsrivier region
-  **Grapes**
Semillon / Groendruif (South African synonymy)
-  **Ageing**
12 months old foudre
-  **Soils**
Decomposed Table Mountain sandstone formations with a high iron content

TECHNICAL DETAILS

	Yield	18 hl/ha
%	Alcohol	14 %
	Residual Sugar	1,8 g/L
	pH	3,35
	Total Acidity	5,9 g/L
	Total Sulphur	81 mg/L



KOKERBOOM

2019

VINIFICATION | The grapes are picked in the Citrusdal Mountains and it does require a major load of logistics to get the grapes down to the winery: the journey to the vineyard takes about 4 and a half hours so we only return to the cellar at the end of the day and then place the grapes in our cool room (at 4 degrees) for the night. The next day the grapes are sorted and the whole bunches go into the press. The pressing lasts 3 hours and in that period a margin of settling of the juice takes place in the collecting tank. The turbid juice is then transferred to one of our old foudres for fermentation.

The juice composition of the Kokerboom vineyard is usually very low in natural nitrogen and yeast nutrients and the fermentation takes about 10 days to start and normally equires 6 - 8 months to complete, which often brings us to the following spring. By then the malolactic fermentation would usually have come to completion as well.

AGEING | The wine is left in cask for the entire first 12 months on the fermentation lees and we bottle from the lees. We add about 60ppm of sulphur 2 - 3 weeks prior to bottling to ensure it is evenly distributed throughout the tank. We cannot mix it in for everything is still on the gross lees.

NOTES | The Kokerboom vineyard and its inclusion is pivotal in the range because Semillon (or Green Grape/ Groendruif as it is called in the Cape) made up 80% of the national planting at one point. In South Africa there is the green version referred to as Green Grape and the red version was referred to as red Green Grape... only in South Africa! But that is what it was and it was a very effective base wine for brandy as well as still white wines.

The Kokerboom vineyard consists of around 80% white Green Grape and 20% red Green Grape. We pick them together and press them simultaneously. The wine is one of the richest wines we produce with pure volume and massive texture. The Semillon ripens very well in this area due to the high solar radiation and the grapes enter the cellar between 13.5 – 14% alcohol. Kokerboom has little to none of the green herbaceous flavours so often associated with the grape, but is known for its limey character with citrus, chamomile flavours and waxy textures.