



THE  
SADIE FAMILY  
RELEASE

2020



THE SADIE FAMILY WINES PTY LTD

## RELEASE 2020

### VINEYARDS

-  **Location**  
Swartland – Riebeeksrivier
-  **Grapes**  
Cinsaut / *Hermityk* (South African synonym)
-  **Ageing**  
12 months old foudre
-  **Soils**  
Iron Rich Slate Formations and decompositions thereof.

### TECHNICAL DETAILS

 <b>Yield</b>	32 hl/ha
<b>% Alcohol</b>	14%
 <b>Residual Sugar</b>	2,2 g/L
 <b>pH</b>	3,46
 <b>Total Acidity</b>	5,6 g/L
 <b>Total Sulpher</b>	61 mg/L



## POFADDER

2019

**VINIFICATION** | In the late 19th century, and much of the 20th, Cinsaut was the workhorse red variety that played an undeclared role in some great red blends. It was an obvious candidate for inclusion in any historical edition of wine, although it poses many challenges in the vineyard as well as in the cellar, including the difficulty of keeping yields down and attaining perfect ripeness, plus its very oxidative character. Simply put: one has to tread very carefully with all aspects of the cultivation and the production of Cinsaut but it does come with great reward if all is in check.

We basically fill the concrete tanks whole cluster to about 80% and then destem 20% to get some juice in the tank and initiate fermentation. The fermentation on the skins lasts for about 30 days and then we press the grapes in an old basket press.

**AGEING** | After pressing the wine is transferred into some 28 year old conical wooden casks that do not impart any wooden flavours and the age and the saturation of the wooden staves also make for a very slow reaction of the resultant wine with oxygen. The wine is left on the lees for 11 months and then racked to another concrete tank for an additional month to settle clean. Two weeks prior to bottling we add 60mg/Litre of sulphur and bottle the wine from the fine lees.

**NOTES** | One of the most fascinating aspects of Cinsaut is the depth of texture and volume of tannin that this big berry-grape holds, for as a norm one would expect this level of depth and texture and tannin on the small-berried varieties – Cinsaut is a complete enigma in this regard. The wine may hold massive volumes of bright red fruit and lifted aromatics and upon smelling the wine the expectation is a very soft pallet, but then the firm tannins present themselves. In the past it has produced some of South Africa's most long-lived wines although light in colour and extraction. Again, one may be super-tempted to drink this young, but the reward of keeping it up to 8 years is immense.