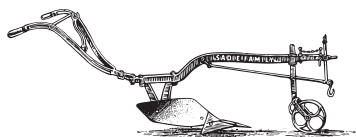




THE
SADIE FAMILY
RELEASE

2023



THE SADIE FAMILY WINES PTY LTD

RELEASE 2023

VINEYARDS



Location

Stellenbosch – Jonkershoek Valley



Grapes

Chenin Blanc – Steen (*South African Synonym*)



Ageing

12 months foudre & amphora



Soils

Decomposed granite on an alluvial base

TECHNICAL DETAILS



Yield

25 hl/ha



Alcohol

13,6 %



Residual Sugar

2,4 g/L



pH

3,37



Total Acidity

5,8 g/L



Total Sulphur

85 mg/L



MEV. KIRSTEN

2022

VINIFICATION | We have been vinifying this vineyard since 2006 and during the last number of years we have invested much in improving it in terms of soil health and interplanting. An interesting fact is that the younger vines in this vineyard ripen about two weeks prior to the old vines, so we pick them first and they are still vinified separately.

We do whole bunch pressing into old 500 litre casks for the young vines and into an old foudre for the old vines. In time the younger fraction will also be included in the final blend. Settling is for about 12 hours during the two pressings and the turbid juice is transferred the next morning. We allow for a slightly longer settling time for the Mev. Kirsten vineyard as the fermentation can be quite reduced if too many impurities enter into the fermentation stage.

AGEING | The wine is left in casks and foudre on the fermentation lees for the entire first 12 months and we bottle from the lees. Two weeks prior to bottling we transfer the wine to a blending tank and add around 50 mg/litre of sulphur for protection during bottling. The wine normally settles to perfect clarity and can then be bottled unfiltered.

NOTES | The vineyard is in very good standing currently and this year we will do the last interplanting of about 100 vines that we will root and re-graft next year. Over the past 15 years the wine has gained elegance carried by immense texture, density and power. Of all the singular sites we currently work with, this site is the only one that has the capacity to produce a wine of such volume and weight without any excessive notions. The texture and length of the wine just call everything to perfect discipline. We urge clients to give this wine the benefit of time in the bottle.

The 2022 Mev. Kirsten displays tropical fruit aromas that migrate more to fresh apricot and ripe peaches and pears, so generally, stone fruit aromatics. Firm tannins and a grippy acidity uphold these slightly riper and larger fruit aromas. The wine's structure and the fruit's volume are incredibly concentrated without being sweet in any way or form. It is truly an incredible vineyard.

Decantation helps but can never replace the actual effect of time.