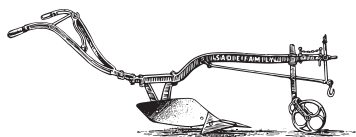




THE
SADIE FAMILY
RELEASE

2023



THE SADIE FAMILY WINES PTY LTD

RELEASE 2023

VINEYARDS



Location

Swartland - St. Helena Bay



Grapes

Chenin Blanc / Steen (*South African synonym*),
Palomino / Vaalblaar (*South African synonym*)



Ageing

12 Months in old Acacia and Oak foudres



Soils

Limestones base with pH up to 9,
with sandy top layer.

TECHNICAL DETAILS



Yield

28 hl/ha



Alcohol

13,4 %



Residual Sugar

2,1 g/L



pH

3,26



Total Acidity

6 g/L



Total Sulphur

81 mg/L



SKERPPIOEN

2022

VINIFICATION | After harvesting the grapes are placed in a cooling room to reduce the temperature, since the average temperatures are often 35 degrees or more – and pressing warm grapes comes with its own series of problems. We then do whole bunch pressing, a process that takes about 3 hours during which time there is a margin of settling of the juice in the collecting tank. The juice is then transferred to two old foudres for fermentation.

The natural fermentation can sometimes take up to 5 days or more to start. The fermentation may continue from 1 to 6 months and sometimes it only finishes in the following spring, by which time the malolactic fermentation would often have come to completion as well.

AGEING | The wine is left in cask on the fermentation lees for the entire first 12 months and we bottle from the lees. Only about 50ppm of sulphur is added 2 weeks prior to bottling.

NOTES | Skerpioen (Scorpion) is a wine from a very unique location halfway between Dwarskersbos and Elands Bay on the West Coast. One of the most amazing aspects of this location is the fact that the soils are chalky (limestone). In addition to that it is one of the coolest parts of the Swartland region, located a mere 2km from the Atlantic Ocean, but it is also a very dry area with an average rainfall of around 300mm per year.

This location is home to some of the most intense south-easterly winds and the old vines look almost abused after having been battered by winds and blowing sand for years and years.

The 2022 Skerpioen enters the aromatics with volumes of fruit and limey, citrus and chamomile flowers. This wine's distinctive saline qualities, salty taste, and minerality are again prominent. The salinity of this wine is a textbook aspect of the site and terroir of this vineyard. The tannins are firm, and the acidity is fresh, and we suggest rushing off to buy oysters! This wine is more assessable at an early stage than most of our other wines.