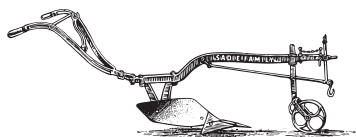




THE
SADIE FAMILY
RELEASE

2023









THE SADIE FAMILY WINES PTY LTD

RELEASE 2023

VINEYARDS

-  **Location**
Citrusdal Mountain
-  **Grapes**
Chenin Blanc / Steen (*South African synonym*)
-  **Ageing**
12 months in Big Old Oak Casks
-  **Soils**
Decomposed Table Mountain
Sandstone Formations

TECHNICAL DETAILS

	Yield	23 hl/ha
	Alcohol	13,08 %
	Residual Sugar	1,9 g/L
	pH	3,42
	Total Acidity	6 g/L
	Total Sulphur	76 mg/L



SKURFBERG

2022

VINIFICATION | The grapes are picked in small 20kg picking crates and then placed in a cooling room to reduce the temperature. We consider this an essential step in the Swartland where temperatures are often 35 degrees and more during harvest time; and pressing warm grapes comes with a series of potential challenges.

The cooling process is followed up by whole bunch pressing. The process takes about three hours and during this time there is a margin of settling of the juice in the collecting tank. The juice is then transferred to two older foudres where it is left undisturbed until natural fermentation starts.

The fermentation process can sometimes take up to 10 or more days to initiate and can last anything from 1 to 6 months, sometimes only finishing during the next 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 12 months and we bottle from the lees. We add about 50ppm of sulphur 2 weeks prior to bottling and bottle directly from the cask.

NOTES | The Skurfberg Mountain is part of the Citrusdal mountain area and the word Skurfberg (Rugged Mountain) mainly refers to the edgy and rough appearance of the mountain. The soil is mainly decomposed Table Mountain sandstone formations and tends to be very sandy.

It is a truly great site for Chenin and it is most unusual that such a warm and dry area still produces wines with this enormous texture and freshness.

This 2022 vintage of Skurfberg displays fruit aromas of granny smith apple, pear skin and lanolin. The viscosity of aromas and depth is incredible, and all of these fantastic aromas meet up with firm tannins and acidity that keep the wine in balance and under tension. The site also carries deeper mineral aspects often associated with Chenin Blanc and has been part of the expression of the Skurfberg vineyard from the outset. The wine is concentrated, but this is one of the lower alcohol versions to date, and it is incredible to think that all of these aspects could be met by almost a percentage lower alcohol than usual. The vintage was warm and extreme, and we had to pick slightly earlier than usual.

Please give this wine the time in the bottle; it is good for the time...