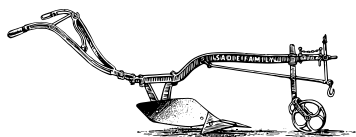




THE  
SADIE FAMILY  
RELEASE





2023









THE SADIE FAMILY WINES PTY LTD

## RELEASE 2023

### VINEYARDS

-  **Location**  
Citrusdal Mountain - Piekenierskloof
-  **Grapes**  
Grenache
-  **Ageing**  
12 months concrete only
-  **Soils**  
Decomposed Table Mountain  
Sandstone Formations

### TECHNICAL DETAILS

 <b>Yield</b>	22 hl/ha
 <b>Alcohol</b>	13,18 %
 <b>Residual Sugar</b>	1,8 g/L
 <b>pH</b>	3,52
 <b>Total Acidity</b>	5,5 g/L
 <b>Total Sulphur</b>	73 mg/L



## SOLDAAT

2022

**VINIFICATION** | Grenache is one of the most planted red varieties globally and had a greater presence in the early 1900's in South Africa. Recent indications are that that it is making a come-back and many new vineyards have been planted lately. The reality is that young Grenache tends to over-produce and in many respects its big previous downfall can be linked to this fact, but when a vineyard comes of age and/or is planted in a less forgiving site with reduced fruit load, it can compete with the most elegant and refined reds of the Mediterranean climate.

We basically fill the concrete tanks whole cluster to about 60% and then destem 40% to get some juice in the tank to have the initiation of fermentation. The fermentation is for about 30 days on the skins and then we press the grapes in an old basket press.

**AGEING** | After pressing the wine is transferred back into concrete, therefore the fermentation on the skins, pressing and the subsequent ageing all take place in 33HL concrete tanks. The wine is left for 8 months on the lees and then racked to another concrete tank for an additional 4 months to settle clean. Three weeks prior to bottling we add 60mg/Litre of sulphur and bottle the wine from the fine lees.

**NOTES** | The fermentation of the Soldaat vineyard is a wonderful experience in the cellar since the red strawberry, cherry and pomegranate kind of fresh fruit aromas and perfumes fill the entire space; and these and similar flavours are to be found in the resultant wine. Grenache is a grape that completely translates the terroir into liquid. The purity of fruit and transparency of the wine, with very earthy notes, develop into greater complexity with time – this is the main characteristic here alongside the fresh fruit aromas. The tannin textures do reward those that have the nerve to wait and allow the wine to mature properly for 5 – 8 years minimum.

With the Soldaat 2022, we opted again to open up the leaves around the overtly shaded bunches as the lack of direct sunlight on the bunches historically contributed to a volume of greener vegetal characteristics. This 2022 Soldaat has the characteristic red cherry and bright pomegranate fruit aromas that carry through into deeper earthy flavours. This year the colour is slightly darker but still bright red, and the tannins are softer than usual. The fruit is overall quite expressive, and the softer mouthfeel of the tannins suggests that this vintage was quite fully ripe at 13% alcohol. It will be hard not to drink it, but the wine gains massive complexity with time in the bottle.