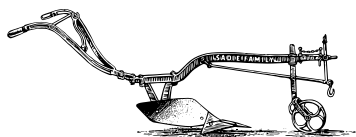




THE  
SADIE FAMILY  
RELEASE

2024





THE SADIE FAMILY WINES PTY LTD

## RELEASE 2024

### 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

14,15 %



#### Residual Sugar

2 g/L



#### pH

3,48



#### Total Acidity

5,5 g/L



#### Total Sulphur

85 mg/L



# MEV. KIRSTEN

2023

**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 2023 Mev. Kirsten displays limey, citrus and melba toast aromas being coated by a fresher aspect that spills over into pear skin and green apple pulp freshness that continues. The vintage's trademark across all the Chenin vineyards is that we yielded full wines with beaming acidity and linear finishes. As a result, this is one of the more restrained vintages in character with incredible complexity. As always, the wine has a substantial volume and viscosity.

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