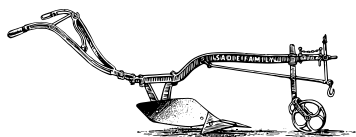




THE
SADIE FAMILY
RELEASE


2024




THE SADIE FAMILY WINES PTY LTD


RELEASE 2024

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	1 g/L
	pH	3,3
	Total Acidity	6 g/L
	Total Sulphur	81 mg/L



SKERPIOEN

2023

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 2023 Skerpioen displays the usual limey and citrus flavours associated with the vineyard. This wine's distinctive saline qualities, salty taste, and minerality are again prominent. The Chenin and Palomino field blend is very stable annually in its expression. The tannins and the acidity are slightly softer than in the last two vintages, and this vintage could be savoured earlier as the balance and mouthfeel are already very balanced.