

THE SADIE FAMILY WINES PTY LTD
P.O. BOX 1019, APRILSKLOOF ROAD, 7299, PAARDEBERG, MALMESBURY, SOUTH AFRICA
TEL: +27 21 8698349 FAX: +27 21 8698101
office@thesadiefamily.com

Columella 2003

Vineyards: Swartland Mountain Areas
Grapes : Syrah (80%) & Mourvèdre (20%)
Soils: Various – Granite – Slate – Clay – Gravel

Vinification: Hand sorting of each individual berry for the entire production in small “strawberry” cases. Fermentation in 2000 litre open wooden fermenters. Fermentation of about three weeks at a temperature of 24 °C and then a maceration post fermentation of another three weeks. Pressing takes place in an old basket press and the wine is transferred directly to barrel for malolactic fermentation.

Oaking: French oak barrels, Bordeaux Traditional selection. Tight grain. The aging takes place for 18 months on the lees and then we rack and an additional six months of aging on the fine lees. Total time spend is two years.

Analysis:
Alcohol 14.65%
Residual Sugar 1.8 g/Liter
pH 3.58
Total Acidity 6.15 g/Liter
Total Sulphites 80mg/Liter

2003 - This vintage is the one that will not repeat itself that easily again, almost a perfect growing season, but very warm temperatures during picking time as well, allowing for the *perfect tannin ripeness* because of the growing season. The tannin density is heading more in the direction of the 2001 vintage. We however find the fruit to be more in the dark black fruit spectrum and also to be quite spicy, this is all proof of the heated climatic conditions that prevailed throughout the season. The absolute standout of the vintage is the tannin and the structure of the wine and in time we will know how this unfolds with the rest of the aspects of the wine.
Average yield for vintage is 22 - 24 hl/Ha.