

THE SADIE FAMILY WINES PTY LTD
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Columella 2007

Vineyards: Swartland Mountain Areas

Grapes : Syrah (85%) & Mourvèdre (15%)

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	14.55%
Residual Sugar	1.75 g/Liter
pH	3.55
Total Acidity	5.9 g/Liter
Total Sulphites	78 mg/Liter

The 2007 Columella is a wine with a very complex aromatic line ranging from some very earthy and grafite aromas to almost anice; a very black fruit appearance combined with some nutty, almond flavours. On the pallet, in many ways, it is a wine with a character for tomorrow ; the wine has an **amazing tannin texture and acidity structure** which will stand in good time for ageing. In the next 5 years we will suggest decanting at least 2 hours prior to drinking. If served directly from the bottle, it will be perfect with hearty game dishes with red wine reduction sauces. The closing words: it is a wine with a serious structure and statue.

Average yield for vintage is 10 - 18 hl/Ha