

THE SADIE FAMILY WINES PTY LTD.
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Columella 2008

Vineyards: Swartland Mountain Areas

Grapes : Syrah & Mourvèdre

Soils: Various – Granite – Slate – Clay – Gravel - Chalk

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	14,6 %
Residual Sugar	1,8 g/Liter
pH	3,55
Total Acidity	5,8 g/Liter
Total Sulphites	68 mg/Liter

The 2008 Columella is a vintage of mere perfection in terms of the climatic conditions we enjoyed.

The wine has an amazing complexity and **composure** and is already very well balanced at this young stage. The aromatic flavors in this vintage is very spicy and mineral notes of earthy character. Also extreme violet and perfume aromatics and anise is to be found on the aromas. The palate is solid and the wine has a seemingly impenetrable dense but dry-silky tannin, as well as a very good acidity that brings great drinking about and also suggest that this 2008 will be one to age very well.

Average yield for vintage is 15 - 19 hl/Ha