

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 2010*

Vineyards: Swartland Mountain Areas

Grapes : Syrah 80 % Mourvèdre 17% Grenache 3%

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 the barrel for malolactic fermentation.

Oaking: French oak barrels, Bordeaux Traditional selection. Tight grain. The ageing takes place for 12 months on the lees and then we rack and an additional year of ageing takes place in big oval casks (Foudre) on the fine lees. Total time spent is two years prior to bottling.

Analysis:

Alcohol	14.1%
Residual Sugar	1.4 g/Litre
pH	3.46
Total Acidity	6. g/Litre
Total Sulphites	79 mg/Litre



The 2010 vintage was in every sense a five star one for the Swartland. In the preceding winter period we spent a lot of time and effort to introduce huge volumes of compost to all of the 8 vineyards that make up the Columella blend and the increased carbon percentage in the soil has led to an improvement in the water retention capacity of the soils; and subsequently better acidity levels in the wines. The effect of this additional compost was also more apparent in the 2010 vintage, since it was such a dry year.

The 2010 Columella is a wine that is multi-layered with fruit aromatics and textures. The depth of flavours stretches from very red bright fruit on the initial impression through to spicy aromas, violets and blue berries.

The texture of the wine has the same complexity: it starts off with refined, smoother tannins and then the graphitic and earthy aromas abide while a layer of structured tannins arise for a firm and lingering aftertaste.

It is a futuristic wine and should age extremely well into 20 years of age. Enjoy!

Yield of 14 – 18 hl/ ha for 2010 was recorded.