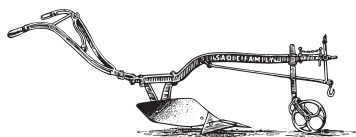




THE
SADIE FAMILY
RELEASE

2026




THE SADIE FAMILY WINES PTY LTD

RELEASE 2026

VINEYARDS






 **Location**
Stellenbosch – Jonkershoek Valley

 **Grapes**
Chenin Blanc – Steen (*South African Synonym*)

 **Ageing**
12 months in old foudre

 **Soils**
Weathered granite on an alluvial base

TECHNICAL DETAILS

 Yield	30 hl/ha
% Alcohol	13.5 %
 Residual Sugar	1,7 g/L
 pH	3,5
 Total Acidity	5,2 g/L
 Total Sulphur	88 mg/L



MEV. KIRSTEN

2025

VINIFICATION | We have been vinifying this vineyard since 2006 and during the last number of years we have invested much in improving it in terms of soil health and interplanting. An interesting fact is that the younger vines in this vineyard ripen about two weeks prior to the old vines, so we pick them first and they are still vinified separately.

We do whole bunch pressing and after a brief settling we transfer the juice to old foudres. In time the younger fraction will also be included in the final blend. Settling is for about 12 hours during the two pressings and the turbid juice is transferred the next morning. We allow for a slightly longer settling time for the Mev. Kirsten vineyard as the fermentation can be quite reduced if too many impurities enter into the fermentation stage.

AGEING | The wine is left in foudre on the fermentation lees for the entire first 12 months and we bottle from the lees. Two weeks prior to bottling we transfer the wine to a blending tank and add around 50 mg/litre of sulphur for protection during bottling. The wine normally settles to perfect clarity and can then be bottled unfiltered.

NOTES | The vineyard is in very good standing currently and this year we will do the last interplanting of about 100 vines that we will root and re-graft next year. Over the past 15 years the wine has gained elegance carried by immense texture, density and power. Of all the singular sites we currently work with, this site is the only one that has the capacity to produce a wine of such volume and weight without any excessive notions. The texture and length of the wine just call everything to perfect discipline. We urge clients to give this wine the benefit of time in the bottle.

The 2025 Mev. Kirsten, from the outset, showed more tropical, passion-fruit, and pear-skin aromas, but it is underwritten by fresher, greener apple and limey aspects. Very extroverted on the nose but then turns inward and becomes more restrained; the biggest advantage of this wine is the massive tannin-acidity combination that just holds this structure in suspended air. This vintage is a true “grande dame” version of the site.

Decantation helps but can never replace the actual effect of time.