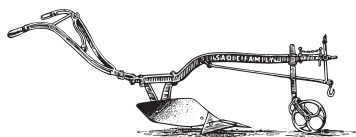




THE  
SADIE FAMILY  
RELEASE

2026




THE SADIE FAMILY WINES PTY LTD

## RELEASE 2026

### VINEYARDS






 **Location**  
Swartland – Paardeberg

 **Grapes**  
Alicante Bouschet, Agiorgitiko, Pontac,  
Bastardo do Castillo, Trincadera, Tinta Barocca  
Lledoner Pelut, Grenache Noir, Pinotage,  
Cinsaut, Counoise & Carignan

 **Ageing**  
12 months old foudre

 **Soils**  
Weathered Granite Formation

### TECHNICAL DETAILS

 <b>Yield</b>	24 hl/ha
<b>% Alcohol</b>	14 %
 <b>Residual Sugar</b>	1,7 g/L
 <b>pH</b>	3,49
 <b>Total Acidity</b>	5,6 g/L
 <b>Total Sulphur</b>	88 mg/L



## SONVANG

2025

**VINIFICATION** | This co-planted vineyard is planted on the western slope of the Paardeberg. Due to its aspect, it soaks up most of the afternoon sun, hence the name Sonvang (Sun Catch).

On this slope, we are able to get the grapes to early maturity, especially on the earlier ripening varieties and, in most cases, with the initial fresh firm acidity. At this point, we are still having multiple picks, but in the future, with pruning dynamics and varied viticulture, we aim to have the entire spread as a singular pick and co-fermentation. We will get there, but for now, we need to get to know this vineyard.

The grapes are fermented with 30% whole clusters and 70% being destemmed, and the fermentation is left for about 25 – 30 days before being pressed in an old basket press.

**AGEING** | After pressing, the wine is transferred to concrete tanks and older foudres that do not impart wooden flavours. The wooden staves' age and saturation also make for a very slow reaction between the wine and oxygen. After 11 months on the lees, the wine is racked to tank, and we add 65mg/Litre of sulphur and bottle the wine from the fine lees.

**NOTES** | The concept behind this wine is establishing a single vineyard site with futuristic grape varieties that will brace and stand in the future climate change. At the same time, the vineyard, with a myriad of dynamics and grape varieties, will enable us to produce a complex wine by virtue of its dynamics. It is very much a concept of “the whole is greater than the sum of its parts,” a quote attributed to Aristotle’s Metaphysics Book VIII.

This vintage of Sonvang displays the customary Mediterranean and oriental spicy aromatic profile, with earthy and spicy notes. This vineyard has a very strong vineyard character and identity, and the wine is very distinct and true to place. The wine has some nervous tannins that will mellow over time, and it simply needs a bit of a cool, dark cellar. If you love the nervous aspects and length of some Italian wines, then this is straight up your alley; it has a big game mentality.