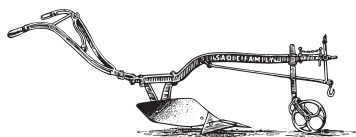




THE  
SADIE FAMILY  
RELEASE

2026





THE SADIE FAMILY WINES PTY LTD


## RELEASE 2026

### VINEYARDS






 **Location**  
Swartland - Piketberg

 **Grapes**  
Semillon Blanc, Semillon Gris, Palomino,  
Chenin Blanc & Muscat d' Alexandrie  
(*South African synonym*) Groendruif, Vaalblaar,  
Steen & Hanepoot

 **Ageing**  
12 months in an old Oak foudre

 **Soils**  
Weathered Table Mountain Sandstone  
on a Loam base

### TECHNICAL DETAILS

 <b>Yield</b>	13 hl/ha
<b>% Alcohol</b>	13.5 %
 <b>Residual Sugar</b>	2,3 g/L
 <b>pH</b>	3,2
 <b>Total Acidity</b>	5,6 g/L
 <b>Total Sulphur</b>	87 mg/L



## 'T VOETPAD

2025

The name means The Footpath in Dutch, and comes from the name of Dirk Brand's wheat and rooibos tea farm, where the rustic block of old vines is tucked away.

This is surely the most isolated old vineyard in the country, presumably originally planted to supply the farmer and his neighbours. Its 1.4 hectares host varieties established in the Cape since the early days of European settlement, with most of the planting done between 1887 – 1928, and all of the vines grow on their own roots .

The vineyard's survival without irrigation is also extraordinary in this hot valley in the north of the huge Swartland region, near the village of Aurora and Elands Bay on the coast. Its precise location has allowed it to survive, with an underground river flowing beneath it from the mountains

**VINIFICATION** | Voetpad is a field blend of all the varieties - they are picked together in one morning.

The grapes are picked and placed overnight in a cool room and pressed whole bunch the following day. The juice is then transferred to an old foudre where it is left undisturbed until natural fermentation starts.

**AGEING** | The wine is left in casks and foudre for the entire first 12 months on the fermentation lees and we bottle from the lees. Two weeks prior to bottling we transfer the wine to a blending tank and add around 60 mg/litre of sulphur for protection during bottling. The wine normally settles to perfect clarity and can then be bottled unfiltered.

**NOTES** | This vintage in Voetpad starts off by showing more of the waxy lanolin aromatics associated with Semillon, then bends into more tropical aspects associated with Chenin Blanc, wrapped in earthier characteristics and an almost sandalwood scent on the aromatic backdrop. The strawbale/hay characteristic that is synonymous with the vineyard is also present. The tannins in this 2025 vintage are very compact, yet refined and delicate. It needs some time in the bottle.