

THE SADIE FAMILY WINES PTY LTD

P.O. BOX 1019, APRILSKLOOF ROAD, 7299, PAARDEBERG, MALMESBURY, SOUTH AFRICA
TEL: +27 (0)22 125 0085 EMAIL: office@thesadiefamily.com

BEST POSSIBLE DRINKING DATES FOR OUR WINES – REVISION APRIL 2026

We are often asked what the optimal drinking window is for our wines. The answer is much more complex than a one-liner or a brief reply.

First and foremost, we must realise that everyone has a different drinking preference; some love the purity and fresh fruit flavours, and are happy with these primary fruit aromatics as the main drive in the young wine, albeit with tannins and texture held in significant tension and possibly astringency. For this discussion, let's call this wine VERSION 1.

Others prefer wines that have evolved over time, in which primary fruit has softened or faded and secondary and tertiary characteristics have developed. These wines often display notes of earth, spice, and mature fruit, with tannins that have integrated into a rounder, more harmonious structure. This we will refer to as VERSION 2.

Then there are various connoisseurs between these two wine versions, but the notes below outline our general guidance across our wines.

Signature Wines

COLUMELLA

Columella 2000 to 2009, being the first decade, we were picking riper, doing more extraction, and the wines spent 24 months ageing in small oak barrels (approximately 40% new), primarily Syrah and Mourvèdre. These wines were built like solid brick and have aged incredibly well. Today, their tannins have been reviewed and will be reintroduced into our wines as we pursue lighter extractions. But these wines are simply wonderful to drink, but they are only somewhere between a VERSION 1(2001,2003, 2007,2009) and a VERSION 2 identity (2000, 2002, 2004, 2005,2006,2008).

Since 2011, we have shifted towards earlier picking, reduced extraction, and a gentler oak regimen (10% new oak, followed by large old casks for a second year). We also introduced Cinsault for fruit, Carignan for acidity, and Tinta Barroca for tannin, and increased the Mourvèdre percentage to add more tension and fibre to the wine. These vintages are still very much in the VERSION 1 category, with possibly only 2012 and 2014 being slightly ahead of the curve, edging the journey into VERSION 2, but it is early days.

PALLADIUS

Palladius vintages 2002 – 2008 were all made within a consistent framework. In that decade, the wines leaned more into ripeness, some old oak ageing, and the blend's base was Chenin Blanc, Grenache Blanc, Marsanne, Roussanne, and Viognier, with little Clairette Blanche. So, most of those varieties were more on the riper side of maturity, and the wines were more opulent in style. We would suggest that you drink those wines, whatever you have left, as they were suitable for a decade of ageing. We are realistic that the palate might be good, but the aromatics might overshoot in the tertiary sphere.

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Palladius vintages 2009 – 2015 were made with the inclusion of earlier-ripening varieties that joined the project as vineyards, and the addition of Semillon Blanc & Gris, Verdelho, and increased volumes of Clairette Blanche, Grenache Gris, and Palomino, which meant the wine had more acidity, lift, and higher fruit. These wines are between a VERSION 1 and VERSION 2 definition and in good time. But can age still.

Palladius vintages from 2016 to the current have a new dimension: the new cellar was completed. All the wines were moved into ageing only in concrete and clay amphora, resulting in much more restrained, reductive ageing for the first 12 months and the second 12-month cycle. The wines are racked off and aged in big old wooden casks, which are also respectful and slow ageing. Thus, these wines are, for now, sitting in the VERSION 1 identity.

District Series

SOLDAAT

VERSION 1: 1 - 5 years

VERSION 2: 8 - 12 years

Then and beyond, it might develop with incredible grace, as Grenache has some of the most complex and remarkable tannins. The variety has low acidity, its Achilles' heel, but the tannin and tension often make up for it, anywhere in the world.

POFADDER

VERSION 1: 1 - 5 years

VERSION 2: 8 - 16 years

The Pofadder has the exact departure as Soldaat, but, being Cinsaut, it has another dimension: Cinsaut almost seems like it ages up to, say, 20 years. Then it just gets locked in and stays on that plateau, neither degenerating much nor improving, immortalised, and then shuts down. The curve is not steady; it is like walking a tightrope to the other side.

SONVANG

VERSION 1: 1 - 4 years

VERSION 2: 5 - 18 years

Sonvang has very many different grape varieties that make up the wine and a magnitude of those grape varieties have incredible texture and tension as the main core running through the wine and then there is also the varieties with lifted fruit and almost an electric presence, thus that brings some youth to the wine but ultimately it is a wine that will drink well with 4 years and beyond in bottle.

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TREINSPoor

VERSION 1: 1 - 4 years

VERSION 2: 10 - 20 years

The reality is that Tinta Barroca is a big temperament grape with the demeanour and makeup to age. The entire being of this grape and liquid construction is made for the future. It drinks well young with a big steak and a plate of triple-fired potato chips, but as a wine on its own or down a white tablecloth and some fine dining, it requires the wait.

SKERPIOEN

VERSION 1: 1 - 4 years

VERSION 2: 12 - 16 years

The Skerpioen blend of Chenin Blanc & Palomino, grown on limestone, has pronounced acidity and a salty mineral backbone. This wine is one of ours that may be enjoyed at an early age, as much of its identity is centred on fresh fruit and salty mineral notes, but this style of wine, across the world, is also known to age incredibly well.

'T VOETPAD

VERSION 1: 1 - 4 years

VERSION 2: 12 - 20 years

The 'T Voetpad is a blend of Semillon Blanc & Gris, Palomino, and Chenin Blanc, all co-planted and picked together. On paper, it should be the wine that requires more time to reach an equilibrium in the bottle, but it is the first wine to get a most stable point. Guess after 140 years of living together, that is what happens. This wine can age incredibly well, and 2009 is still fresh.

KOKERBOOM

VERSION 1: 1 - 8 years

VERSION 2: 16 - 20 years

The Kokerboom wine, a blend of Semillon Blanc and Semillon Gris, develops very slowly. Semillon, as a variety, has these waxy, sheep's wool and lanolin characteristics that, as aromatic components, age very slowly. Semillon hangs on to time like a few other varieties, whether from Bordeaux or the Hunter Valley in Australia. The acidity in the Citrusdal mountains is lower than that of Bordeaux and the Hunter, so these wines might plateau at 25 years of age, but only time will tell, for we have only produced 16 vintages to this point, and 2009 is still in perfect condition.

TWISWIND

VERSION 1: 1 - 4 years

VERSION 2: 5 - 16 years

Twiswind also has the biggest varietal composition being twelve different varietals and a significant percentage brings acidity, restraint and tension to the wine with firm tannins and phenolics, then there is the other part of the crowd that brings fruit forward and more tropical riper aspects that help the wine to show exuberance in its youth, but all of that is build up on a solid foundation.

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SKURFBERG

VERSION 1: 1 – 6 years
VERSION 2: 14 – 18 years

The Skurfberg, being a high-altitude Chenin Blanc on sandstone, also brings mineral and earthy aspects to the wine. Still, it does have a riper character and ages slightly faster up to a point, but then kind of plateaus and locks into prolonged ageing from that point onward.

ROTSBANK

VERSION 1: 1 – 6 years
VERSION 2: 14 – 18 years

Rotsbank is planted on a very shallow granitic rock shelf, and the vineyard has a very reduced growing pattern. Many vines, almost dwarfed by the extreme conditions, tend to deliver fruit with incredible acidity and compact tannins that hold much tension. The wine often shows a slight reduction, which is great for future ageing. The wine, in its youth, needs to stand open a bit after opening.

MEV. KIRSTEN

VERSION 1: 1 – 8 years
VERSION 2: 16 – 22 years

The Mev. Kirsten is, to our mind, potentially one of the best-positioned old-vine white parcels to make an authentic wine for ageing. The vineyard has heavy soil, and the wine is as complex as the soil is and needs much time. The earth takes longer to heat up in Spring, and the departure of the vines budding and growing is slow, and the ripening as well, and that same reality follows through in the bottle. It took us a long time to find the best way to work with the soil and the vineyard, and equally so in the cellar with the vinification.

Mev. From 2006 to 2009, Kirsten was in the formative years, and the old-vine series did not yet exist. The wine at this stage was fermented on the white grape skins, and the initial wines became very structured and tannic. Mev. Kirsten, from 2010 to 2015 (excluding 2012), we started to get the balance right in the vineyard, and the wine certainly became much more refined. These wines are typically now in the VERSION 1 phase, beginning the migration into the entry of VERSION 2, and they bring great pleasure. In 2012, Kirsten seems to have had a flat tyre. Mev. Kirsten, from 2017 to the present, is in the VERSION 1 sphere of development, but we indeed have found the rhythm of the vineyard in this timeframe. It was a matter of viticulture and vinification, aligning with the actual reality of the site.

We trust the above will aid all in the decisions that may arise. In a perfect world, with the ownership of a case of six bottles opening the first bottle in year one, then the second four to seven years down the line, and the remaining four bottles then at incremental stages of three years will make for an entire journey and the very last bottle may even be delayed to see the potential full stretch of the wine.

With two bottles, a five and a 15-year opening is a conservative policy.
With one bottle, any day is a good day.



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