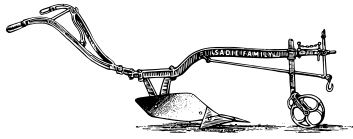


THE SADIE FAMILY WINES  
INTRODUCTION





## GENERAL INTRODUCTION TO THE SADIE FAMILY WINES

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### GENERAL OVERVIEW

The Sadie Family Wines was founded on a creative principle  
and the understanding that we practise agriculture.

The reference to agriculture does not highlight the importance of economy but rather suggests a cultural activity and a relationship with the land as cornerstone. Very little agriculture remains today and sadly so. Most activities are better defined as agri-businesses with the main objective to take the maximum from the earth with zero understanding of the true responsibility we have as citizens of the very land we inhabit.



We are merely borrowing this land and planet from the next generation, therefore we should aim to return it in a better state than we found it in at our point of entry. As a collective we have failed the planet here. However, in our company we are committed to do everything in our power to become a great citizen of the globe.

One should not be a hypocrite either and ultimately there is a cost to any activity. In the view of that cost, it is of utter importance that our produce is worthy and of the highest possible standard so as to warrant that cost.

We have various charters in place with defined policies on important aspects like going off the grid, recycling packaging, water saving and the provenance of every component that forms part of our activity. Much care is taken to make the best decisions and cost is not the driving factor because great wine is produced outside the realm of spreadsheets and in a relationship with the soil, the atmosphere, the plant, the people involved and oneself.

Currently, we have a team of 36 people attending to the daily workings at the Domaine. We now farm 51 hectares, of which 24 hectares are in production from our own vineyards, and an additional 27 hectares are being rented but worked by our team. We typically sell around 25% of our grape production, as we produce more fruit than we need. Our general yield is approximately 4 tons per hectare, which places our annual production in bottles at around 90,000 bottles.





## SIGNATURE SERIES

### *Columella*

Columella is a blend of Mediterranean red varieties that are well suited to the soils of the Swartland and its oceanic climate. Nine small and extreme parcels of vineyards make up the final blend to produce a true Swartland wine. It can be described as an “appellation” or a “regional” wine and the main objective is that the wine should be the best possible ambassador of the entire region, therefore all the regional grape varieties need to be part of the final wine. We blend the vineyards, not the grapes.

The maiden vintage of Columella was in 2000 and over the past 20 years the Columella wine has grown into being regarded as one of the truly high-quality regional wines of the world.

All the parcels are pressed to oak barrels (of which 10% is new) for the first year of ageing and then racked off for an additional year of ageing in big old wooden foudres prior to bottling.

### PALLADIUS

Palladius is a blend of Mediterranean white varieties that are well suited to the various soils of the Swartland and its oceanic climate. The resulting wine is a combination of 11 different varieties that are harvested out of 17 vineyard parcels; and it is one of the most unique wines in the world. Each variety and each type of soil brings forward another note and add to the complexity in the final composition of the wine.

The maiden vintage for Palladius was 2002 and over the course of the past two decades it has become a reference in terms of a white blend with great texture and complexity.

All the parcels are pressed to concrete eggs and clay amphoras to ferment. At 12 months they are blended and moved to two old wooden foudres for an additional year.

# TERROIR-SPECIFIC WINES

In 2009, after a decade of focusing on our signature wines, Columella and Palladius, we decided to venture beyond the general regional identity that was now firmly captured by our two signature wines. We started exploring more site-specific details. The initial focus was heavily based on old vineyards and identifying these historic plots of land. Many of the sites produced prolific wines from the outset, but we also had to be involved in extensive restoration and interplanting in some cases, where missing or dead vines were present. Today, these vineyards have been restored and significantly improved in terms of soil health and structural pruning detail.

As time passed, we realised that the age of the site is one bearing, but the most significant detail is the actual quality of the site. We began shifting our focus to studying the specific terroirs and customising each of these vineyards' viticultural planning, tailoring a specific program for each site. We have moved away from a blanket approach, and each vineyard has become a unit in itself.

|           |           |                   |            |
|-----------|-----------|-------------------|------------|
| SOLDAAT   | POFADDER  | <b>TREINSPOOR</b> | SKERPIONEN |
| SKURFBERG | KOKERBOOM | MEV. KIRSTEN      | 'T VOETPAD |
| ROTSBANK  | TWISWIND  | SONVANG           |            |

In the cellar, the entire process from grape to wine has been simplified to its most basic steps, and all the wines, both white and red, are vinified similarly. The whites are whole-cluster pressed and left to settle for 12 hours. As minor settling is completed, we transfer the white juice to concrete and old wooden casks with high turbidity levels. The white juice is left to start its fermentation, and we will, for the first time, add 40 ppm of sulfur after the malolactic fermentation is complete. In some vintages, malolactic fermentation is completed relatively early, while in others, it may only be halfway complete by the following spring. The whites are left on the lees till bottling. For the reds, we have 30% of the tanks filled with whole clusters and 70% of destemmed grapes. The fermentations can take anywhere from 7 to 10 days to commence, and then we start with one very small "bucket-over" daily, just wetting the cap of the grapes on top of the fermenting tank. We usually leave the reds on the skins for a month and then basket press to concrete tanks or old foudres. The reds stay on the lees until the next Spring, and then we rack them off the lees to allow for final settling before bottling, as we bottle without filtration.

We currently work mainly with three districts within the South African Origin Scheme, namely the Citrusdal Mountain District (Skurfborg, Kokerboom & Soldaat) , the Swartland District (Skerpioen, 'T Voetpad, Sonvang, Twiswind, Treinspoor, Pofadder & Rotsbank) and the Stellenbosch District (Mev.Kirsten). The incredible diversity in expressions of the various locations is a celebration of the diverse aspects of the terroir that make up the northern reaches of the Cape.



Constant education.

# THE FUTURE

The topic of global warming is obviously a very vivid and real aspect of our lives since the Swartland in South Africa is located in an area where the incremental warming is pushing us out of the realm of extreme and into the realm of supernatural viticulture.

We have taken a very pro-active approach and over the past 10 years we have embarked on a journey outside the boundaries of South Africa to identify international regions where certain grape varieties have adapted to extreme conditions, for example in the Southern Coastal parts of Greece, Spain, Italy, Croatia, Portugal and Northern Africa. It is in these parts of the world where we stand a chance to find grape varieties that might bring better solutions to our future reality and challenges.

Water scarcity is a critical limitation for agricultural systems. Two different water management strategies have evolved in plants: an isohydric strategy and an anisohydric strategy. Isohydric plants maintain a constant midday leaf water potential when water is abundant, as well as under drought conditions, by reducing stomatal conductance as necessary to limit transpiration. Anisohydric plants have a more variable midday leaf water potential and keep their stomata open and photosynthetic rates high for longer periods, even in the presence of decreasing leaf water potential. This risk-taking behaviour of anisohydric plants might be beneficial when water is abundant, as well as under moderately stressful conditions, but under conditions of intense drought this behaviour may endanger the plant's overall well-being. Thus our future focus is on the identification of isohydric grape varieties and running trials with them in the various soils and climates we work with.





Over the past decade we have planted 25 new varieties with isohydric behaviour and we are currently monitoring their growth patterns as well as the resulting wines made from these varieties. Some of the varieties, although still young, are producing compelling wines with a fraction of the water consumption needed for others. We remain positive about the future results.

It is a long process but in years to come, once we have conclusive evidence and a track record on the given varieties, they will find their way into the Signature wines, because the region has to evolve. We need to find more sustainable varieties that have a greater capacity to produce wines of great purity, freshness and transparency under these ever-increasingly dry and warm conditions.

This is the core focus at the moment, alongside the establishment of the best possible viticultural programme for natural regenerative farming techniques. And the impartation of high levels of skill across all our people that tend our vines.

We live in exciting times and face serious challenges, but there is an abundance of information out there and we need to absorb the best of it soonest.

It has been a marvellous journey thus far. Thank you for your support and for helping us to realise many of the initial dreams we started with; and for enabling us to proceed in building them towards greater strength and integrity.

THE CAPE OF GOOD HOPE IS THE OLDEST  
WINE REGION IN THE NEW WORLD.