

Pofadder 2015

SADIE FAMILY WINES, SWARTLAND, SOUTH AFRICA



HARVEST & VINTAGE NOTES

Cinsaut was an obvious candidate for inclusion in the Old Vine Series, although it poses many quality problems in the vineyard and cellar, including the difficulty of keeping yields down, attaining perfect ripeness, and its oxidative character.

There were 5 vineyards considered, but the block on the Kasteelberg Mountain was far above the rest in quality (the snakelike form of the mountain gave the wine its name).

After picking, careful sorting is vital to get rid of both under-ripe and over-ripe berries. Whole clusters are placed in an old wooden open-top fermenter, with 1 or 2 punch-downs by foot each day to release juice for fermentation.

After a month on the skins the grapes are transferred by hand into a tiny basket press and pressed directly to an old wooden cask. The wine is bottled after a year or so, to retain the elegance of the fruit and avoid any premature oxidation.

Unfined and unfiltered. Decanting recommended.

94
POINTS

Robert Parker
WINE ADVOCATE

Neal Martin, *Wine Advocate*, April, 2017

94
POINTS

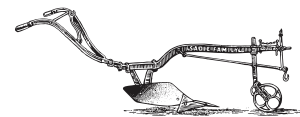
International
WINE REPORT

JD, *Int'l Wine Report*, Jan, 2017

92
POINTS

Wine Spectator

James Molesworth, *Wine Spectator*, March 2017



THE SADIE FAMILY WINES PTY LTD.

WINEMAKER: Eben Sadie

GRAPES: Cinsaut

ALCOHOL: 13.5%

PH: 3.5

TOTAL ACIDITY: 5.6 g/L

RESIDUAL SUGAR: 1.5 g/L

ANNUAL PRODUCTION:

450 cases x 12/750ml

AGING POTENTIAL: 5-15 Years

