

# Skerpioen 2017

SADIE FAMILY WINES, SWARTLAND, SOUTH AFRICA

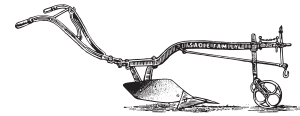


## HARVEST & VINTAGE NOTES

Skerpioen (Scorpion) is a very unique, unirrigated old vine parcel planted halfway between Dwarskersbos and Elands Bay on the coast. It is planted in chalky (limestone) soils with a huge chalk table underground, in one of the coolest parts of the Swartland region, located a mere 2km from the Atlantic Ocean. This is also a very dry location with an average rainfall of around 300mm per year.

The cool climate and restrictive growth as a result of the limited water availability have resulted in this 60-year-old parcel rendering a wine with a distinctive imprint. Its 2.4 ha of old vines are a field blend of Chenin Blanc and Palomino. They are picked and pressed together, and co-fermented in old wooden casks. No additions are made.

The most obvious characteristics of this wine is its incredible crisp acidity, freshness, and the line of minerality, thanks to the very unique soil. The 2017 came in a lower sugar, but the wine is still showing beautiful fruit with the vineyards usual exceptional freshness and acidity.



THE SADIE FAMILY WINES PTY LTD.

### WINEMAKERS:

Eben Sadie & Paul Jordaan

GRAPES: 50% Chenin Blanc,  
50% Palomino

ALCOHOL: 12.5%

PH: 3.29

TOTAL ACIDITY: 5.5 g/L

TOTAL SULPHUR: 83 mg/L

RESIDUAL SUGAR: 2.7 g/L

BOTTLING DATE: January 2018



**Tim  
Atkin**

*Tim Atkin South Africa Special Report 2018*



**vinous**

*Neal Martin, Vinous, August, 2018*

