

Skurfberg 2015

SADIE FAMILY WINES, OLIFANTS RIVER, SOUTH AFRICA



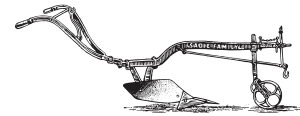
HARVEST & VINTAGE NOTES

A blend of Chenin Blanc from old bushvine parcels on three farms on the slopes of the Skurfberg between Clanwilliam and Lamberts Bay in the Olifants River Region. The vineyards are in immaculately farmed properties, which have not been subjected to herbicide or chemical fertilizers.

Most of the soils in the area are of decomposed sandstone, and very sandy. Rainfall is low, so these vines have had to be tough to survive without irrigation.

The 3 low-yielding parcels each contribute something unique to the complexity of the whole. One site has huge and aromatic fruit concentration; the second offers an earthy character and minerality, and the third (the highest, and closest to the Atlantic) retains amazing acidity and freshness.

Parcels were vinified separately, basket-pressed, then transferred to old casks for natural fermentation. They were blended after 12 mo., & left to age another 6 mo. before bottling. Unfined & unfiltered. Decanting recommended.



THE SADIE FAMILY WINES PTY LTD.

WINEMAKER: Eben Sadie

GRAPES: 100% Chenin Blanc
(Local synonym: Steen)

ALCOHOL: 13.5%

PH: 3.3

TOTAL ACIDITY: 5.4 g/L

RESIDUAL SUGAR: 2 g/L

ANNUAL PRODUCTION:
580 cases x 12/750ml

AGING POTENTIAL:
5-15 Years



Wine Spectator

JM, Wine Spectator Insider, February 8th, 2016



vinous

Stephen Tanzer, Vinous, May, 2017



WINE ADVOCATE

Neal Martin, Wine Advocate, April, 2017

