

Skurfberg 2017

SADIE FAMILY WINES, OLIFANTS RIVER, SOUTH AFRICA



HARVEST & VINTAGE NOTES

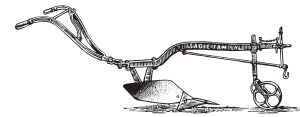
Skurfberg is a blend of Chenin Blanc from old bushvine parcels on three farms on the slopes of the Skurfberg between Clanwilliam and Lamberts Bay in the Olifants River Region. The vineyards, planted in 1940-1955, are on immaculately farmed properties, which have not been subjected to herbicide or chemical 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. Aged on lees for 12 months.

The 2017 vintage created grapes with big fruit concentration and a real freshness and acidity. A great example of what Chenin can do.



THE SADIE FAMILY WINES PTY LTD.

WINEMAKERS:

Eben Sadie & Paul Jordaan

GRAPES: 100% Chenin Blanc

ALCOHOL: 14%

PH: 3.31

TOTAL ACIDITY: 6.1 g/L

TOTAL SULPHUR: 83 mg/L

RESIDUAL SUGAR: 2.2 g/L

BOTTLING DATE: January 2018



**Tim
Atkin** MSW

Tim Atkin South Africa Special Report 2018



vinous

Neal Martin, Vinous, August, 2018

