

Sadie Family Columella 2009

The 2009 Columella shows very spicy and immense fresh red fruit flavours on the aromatics with some very delicate violet notes. On the palate the wine's tannins are extremely well defined in terms of the same characteristics that one finds on the nose carrying through as well as a great all round freshness and lingering aftertaste.

variety : Shiraz | 75% Syrah, 23% Mourvèdre, 2% Grenache

winery : Sadie Family Wines

winemaker : Eben Sadie

wine of origin : Swartland Mountain Areas

analysis : alc : 14.5 % vol

type : Red

pack : Bottle **closure :** Cork

ageing : The marginal cooler season also preserved more acidity and freshness and this vintage should age extremely well over the next 20 years +.

in the vineyard : Soils: Various – Granite – Slate – Clay – Gravel - Chalk

about the harvest: Hand sorting of each individual berry for the entire production in small "strawberry" cases. Average yield for vintage is 13 - 22 hl/Ha.

in the cellar : Fermentation in 2000 litre open wooden fermenters. Fermentation of about three weeks at a temperature of 24 °C and then a maceration post fermentation of another three weeks. Pressing takes place in an old basket press and the wine is transferred directly to barrel for malolactic fermentation. Oaking: French oak barrels, Bordeaux Traditional selection. Tight grain. The ageing takes place for 12 months on the lees and then we rack and an additional year of ageing takes place in big oval casks (Foudre) on the fine lees. Total time spent is two years prior to bottling.

