

Sadie Family Columella 2013

For the first time ever, we experienced that malolactic fermentation came to completion prior to alcoholic fermentation which brought about a completely new level of complexity as well as the eventual aromatic and taste characteristics.

The 2011 Columella has much more defined and lifted spicy and bright berry aromas with some strong earthy elements. The structural integrity of the wine also seems much more tightly knitted and although the tannins are softer than those of the previous two vintages, it still presents a good ageing potential with the lifted freshness.

In strong contrast to the last two vintages, 2011 will be more immediately approachable, but this in no way suggests that it is a lesser wine. It was a more integrated wine from the outset with the alcoholic and malolactic fermentations running in tandem and it seems it will just be a "very together wine" throughout its life.

variety : Shiraz | 80% Syrah, 20% Mourvèdre

winery : Sadie Family Wines

winemaker : Eben Sadie

wine of origin :

analysis : alc : 14.05 % vol rs : 1.9 g/l pH : 3.44 ta : 6.0 g/l so2 : 72 mg/l

type : Red **style :** Dry **wooded**

pack : Bottle **size :** 0 **closure :** Cork

ageing : It is a futuristic, elegant wine and should age extremely well into 20 years of age. Enjoy!

in the vineyard : (On Allocation) Soils: Various – Granite – Slate – Clay – Gravel - Chalk

The 2011 vintage has been quite an experience and in every respect out of the norm in the most positive way. First and foremost we had much better summer conditions during harvest and the heat waves never really got as intense as we often experience them here.

about the harvest: Hand sorting of each individual berry for the entire production in small "strawberry" cases. Yield of 14 – 16 hl/ ha for 2011 was recorded.

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 the barrel for malolactic fermentation.

Oaking: French oak barrels, Bordeaux Traditional selection (10% new). 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.

