

Sadie Family Columella 2018

Besides their astonishing character, balance and purity, these profound wines still offer exceptional value for money. It's no wonder that they are the most sought-after wines in South Africa.

variety : Shiraz | Syrah, Mourvèdre

winery : Sadie Family Wines

winemaker : Eben Sadie

wine of origin :

analysis : alc : 14.0 % vol rs : 0 g/l pH : 0

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

pack : Bottle **size :** 750ml **closure :** Cork

ageing :

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

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.

