

## Sadie Family Columella 2020

The 2020 Columella displays significantly lifted bright red crushed fruit that follows through to some darker blueberry aromas. On the palate, the wine is extremely finely knitted together and the tannin is almost seamless and the wine finishes powder dry with even more refined tannins in the aftertaste.

The acidity is like a tightrope that threads through the wine from beginning to end and is mostly the workings of the Carignan and Mourvèdre in the blend. As always, it is suggested to age this wine for a minimum of 8 years.

**variety** : Shiraz | Syrah, Mourvèdre, Grenache, Carignan, Cinsaut & Tinta Barocca

**winery** : Sadie Family Wines

**winemaker** : Eben Sadie

**wine of origin** :

**analysis** : **alc** : 13.5 % vol **rs** : 1.6 g/l **pH** : 3.46 **ta** : 5.42 g/l

**type** : Red **style** : Dry **body** : Medium **taste** : Fragrant **wooded**

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

2023 Platter's Wine Guide - 5 Stars

**ageing** : The wine spends 12 months on the lees in tight-grain French oak barrels, just 5% of them new, and is then racked into big oval casks (foudres) for an additional year of maturation on the fine lees. After two years the wine is bottled unfiltered and unfiltered

**in the vineyard** : Hand sorting of individual berries of the entire production in small "strawberry" cases. Fermentation takes place spontaneously in 3300 litre open concrete fermenters for about three weeks at a temperature of 24 °C and is then followed by a post-fermentation maceration of another three weeks. No additions are made to the fermenting wine. Pressing takes place in a traditional basket press and the wine is transferred to the barrel (5% new) for malolactic fermentation

