

## Sadie Family Kokerboom 2021

The 2021 Kokerboom displays ginger and cordial lime entry on the palate; the secondary aromas are more the classic lanolin waxy aromas associated with Semillon. However, this vintage is very fresh, and the same Granny Smith, greener apple aromas found in the Skurfberg, are to be found in this wine. The power is at the very end of this wine.

**variety** : Semillon | 20% red Green Grape.

**winery** : Sadie Family Wines

**winemaker** : Eben Sadie

**wine of origin** :

**analysis** : alc : 14.5 % vol   rs : 1.5 g/l   pH : 3.4   ta : 5.75 g/l

**type** : White   **style** : Dry   **body** : Medium   **taste** : Fruity   **wooded**

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

**ageing** : 12 months old foudre

The Kokerboom vineyard consists of around 80% white Green Grape and 20% red Green Grape. We pick them together and press them simultaneously. The wine is one of the richest wines we produce with pure volume and massive texture. The Semillon ripens very well in this area due to the high solar radiation and the grapes enter the cellar between 13.5 – 14% alcohol.

**in the vineyard** : Decomposed Table Mountain sandstone formations with a high iron content

**about the harvest**: The grapes are picked in the Citrusdal Mountains and it does require a major load of logistics to get the grapes down to the winery: the journey to the vineyard takes about 4 and a half hours so we only return to the cellar at the end of the day and then place the grapes in our cool room (at 4 degrees) for the night. The next day the grapes are sorted and the whole bunches go into the press. The pressing lasts 3 hours and in that period a margin of settling of the juice takes place in the collecting tank. The turbid juice is then transferred to one of our old foudres for fermentation.

