

Sadie Family Old Vine Pofadder 2021

The 2021 Pofadder opens up with darker and deep earthy aromas, and in many ways, the wine displays a much deeper departure than just bright red fruit. The red aromas and spicy notes only develop later in the smell, and then it quickly migrates into darker deep red fruit. The aromas are incredibly clean and bright, and it is almost as if this layer of earthy aromas is sitting on top of the very fresh strawberry fruit aromas.

The tannins are firm, and wine will undoubtedly benefit from ageing, but it is delicious already; it will be a struggle!

variety : Cinsaut | Cinsaut

winery : Sadie Family Wines

winemaker : Eben Sadie

wine of origin :

analysis : alc : 13 % vol rs : 1.6 g/l pH : 3.33 ta : 5.45 g/l

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

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

ageing : 12 months old foudre

One of the most fascinating aspects of Cinsaut is the depth of texture and the load of tannin that this big berry grape holds, for as a norm one will expect this level of depth and texture and tannin on the smaller, berries varietals – but Cinsaut is a complete enigma in this regard. The wine may hold massive volumes of bright-red fruit and lifted aromatics; and upon smelling the wine the expectation is that it would be very soft on the pallet – but then firm tannins are met

in the vineyard : Iron Rich Slate Formations and decompositions thereof.

about the harvest: We basically fill the concrete tanks whole cluster to about 50% and then destem 50% to get some juice in the tank to have the initiation of fermentation. The fermentation is for about 30 days on the skins and then we press the grapes in an old basket press.

