

Sadie Family Old Vine Skurfberg 2021

This 2021 vintage of Skurfberg displays radiant bright stone fruit with fresh peach skin and Granny Smith apple and guava aromas. It is again a great compact and viscous expression of Chenin Blanc and the mineral expression, power and depth are very much the same notions it has been over the past three vintages. The tannins are smooth, and the acidity is perfectly nestled between the fruit and the tannin.

variety : Chenin Blanc | 100% Chenin

winery : Sadie Family Wines

winemaker : Eben Sadie

wine of origin :

analysis : **alc** : 14 % vol **rs** : 1.4 g/l **pH** : 3.48 **ta** : 5.8 g/l

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

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

ageing : The wine is left in cask on the fermentation lees for 12 months and we bottle from the lees. We add about 50ppm of sulphur 2 weeks prior to bottling and bottle directly from the cask.

The Skurfberg Mountain is part of the Citrusdal mountain area and the word Skurfberg (Rugged Mountain) mainly refers to the edgy and rough appearance of the mountain. The soil is mainly decomposed Table Mountain sandstone formations and tends to be very sandy.

in the vineyard : The grapes are picked in small 20kg picking crates and then placed in a cooling room to reduce the temperature. We consider this an essential step in the Swartland where temperatures are often 35 degrees and more during harvest time; and pressing warm grapes comes with a series of potential challenges.

about the harvest: The cooling process is followed up by whole bunch pressing. The process takes about three hours and during this time there is a margin of settling of the juice in the collecting tank. The juice is then transferred to two older foudres where it is left undisturbed until natural fermentation starts

in the cellar : The fermentation process can sometimes take up to 10 or more days to initiate and can last anything from 1 to 6 months, sometimes only finishing during the next spring, by which time the malolactic fermentation would often have come to completion as well.

