

## Sadie Family Old Vine Soldaat 2021

This 2021 Soldaat has one of the brightest and most transparent colours to date; the same freshness suggested by the colour carries through to the wine by displaying crushed pomegranate and fresh cherry flavours. The striking aspect is that the tannin is much more grippy than expected, and although the wine aromatically is very forthcoming, it stands to benefit much for a couple of years in bottle.

**variety** : Grenache | .

**winery** : Sadie Family Wines

**winemaker** : Eben Sadie

**wine of origin** :

**analysis** : alc : 13 % vol   rs : 1.6 g/l   pH : 3.47   ta : 5.3 g/l

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

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

**ageing** : 12 months concrete only

The fermentation of the Soldaat vineyard is a wonderful experience in the cellar since the red strawberry, cherry and pomegranate kind of fresh fruit aromas and perfumes fill the entire space; and these and similar flavours are to be found in the resultant wine.

**in the vineyard** : Decomposed Table Mountain Sandstone Formations

**about the harvest**: Grenache tends to over-produce and in many respects its big previous downfall can be linked to this fact, but when a vineyard comes of age and/or is planted in a less forgiving site with reduced fruit load, it can compete with the most elegant and refined reds of the Mediterranean climate.

**in the cellar** : We basically fill the concrete tanks whole cluster to about 60% and then destem 40% 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.

