

Sadie Family Old Vine Treinspoor 2021

This 2021 Treinspoor displays some spicy, mineral, earthy aromas that transverse to deeper graphite, slate and shades of blackcurrant. The wine's volume of tannins and textures is a trademark of this site, and this 2021 is just a classic wine. Tinta Barocca has a big temperament and needs big temperament - ownership.

variety : Tinta Barocca | Tinta Barocca

winery : Sadie Family Wines

winemaker : Eben Sadie

wine of origin :

analysis : alc : 13.5 % vol rs : 1.85 g/l pH : 3.49 ta : 5.5 g/l

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

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

ageing : 12 months old foudre

Tinta Barocca is a grape that carries the soil into the bottle, it is a great communicator of terroir. The grape has had a longstanding relationship with the Swartland and the spicy herbal aromatics and dark purple plum like fruit carries over into a very tight and compressed core of the wine. As mentioned before the tannins of Tinta Barocca have very much the same behaviour as those of Nebbiolo and proper aging is required. Historically we have referenced that Tinta Barocca might be the most significant red variety of the historical plantings to transport the terroir and typicity of a site to bottle.

in the vineyard : Alluvial Plain – Sandstone, Granite and Quartz Formations

about the harvest: | This vineyard is located next to the old railway line (treinspoor) and was named accordingly. The very fragile, thin skin of Tinta Barocca is prone to sunburn, but in this case the old bush vines have formed a great framework to keep the bunches sheltered from the intense Swartland sun. Tinta Barocca has the textural nature of the Nebbiolo grape and the aromatic orientation of Syrah - a great combination. It produces wines of great character and expression that are built to last

in the cellar : The grapes are fermented with 50% whole clusters and 50% being destemmed and the fermentation is left for about 25 – 30 days prior to being pressed in an old basket press. Only bucket overs are done in the fermentation for it is very easy to over-extract Tinta Barocca since the grapes hold an abundance of tannins

